

Deetlefs Estate Chenin Blanc 2017



Awards & Accolades:

97.09 points (platinum) – South African Wine Index
Double Gold – China Wine and Spirits Awards

Tasting notes:

Light lemon yellow colour. Intense aromas of lime, nectarine, green apple with hints of quince and apricots. Fresh green apple acidity on entry. Well rounded middle pallet. Lime nectarine and apricots, ending with subtle, sweet nutty flavours of roasted hazelnut and dried apricots.

Food Pairing:

Grilled chicken, smoked chicken salad, brie & goat's milk cheese.

Blend:

96% Chenin Blanc, 2% Viognier, 2% Sémillon

Vinification:

Grapes were selected from 28 year old vines of which canopies were left open to expose bunches and leaves to sunlight ensuring fruit driven wines. This Chenin Blanc was 75% barrel fermented and matured for 9 months in a combination of 500 and 300 litre barrels of which 20% were new barrels. Of the final blend 25% was tank fermented for added freshness, combined with 2% whole bunch pressed barrel fermented Viognier and 2% barrel fermented Sémillon adds the "salt and pepper" to this Chenin Blanc.

Area of origin:

Breedekloof

Analysis:

Alc.: 13.16%
RS: 3.7 g/l

Maturation:

2 – 4 years