

Deetlefs Estate Sauvignon Blanc 2018



Tasting notes:

Light lemon yellow colour. A very complex combination of grapefruit, figs, green pepper, guava passion fruit and freshly cut grass aromas. Wine shows excellent complexity with layers of different aromas developing as the wine spends time in the glass. Good balance between tropical and green aromas. Fresh and fruity entry with grapefruit acidity. It shows good weight on the middle pallet with a long, clean finish and some minerality adds to the complexity.

Food Pairing:

Goats cheese & rocket salad & lemon butter sole

Blend:

97% Sauvignon Blanc (51% of grapes from Darling), 3% Sémillon (barrel fermented)

Vinification:

Harvesting and transport of grapes to cellar were done with great care to allow minimal exposure to oxygen. No extra skin contact is applied. Only free run juice is used. Juice is inoculated with cultured yeast and alcoholic fermentation took place at 12-13°C for 21 days. Extended lees contact for 6 months before blending and bottling. All the above steps ensure minimal exposure to oxygen, minimal phenol extraction and it guarantees maximum Sauvignon Blanc aromas.

Area of origin:

Western Cape

Analysis:

Alc.: 12.91%
RS: 3.1 g/l

Maturation:

1 - 3 years