

Deetlefs Estate Reserve Chenin Blanc 2018

Tasting notes:

Deep rich yellow colour. Fresh and racy apple acidity on the entry. Good concentration of fruit with nectarine, apricot, apple and melon. Finely structured middle palate with well-balanced acidity that adds length. Hints of creamy oak adds another layer to this Chenin Blanc. Very inviting yet complex nose of juicy nectarine, pear, melon, apple and quince. Hints of oak spice adds a lovely dimension.

Food Pairing:

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

Blend:

95% Chenin Blanc, 2% Sémillon, 2% Viognier, 1% Muscat D'Alexandrie

Vinification:

Grapes were selected from a vineyard block planted in 1993. Clone A1064 on Richter 99. Reductive winemaking techniques were used in the winery to preserve the delicate fruit aromas. 14% first fill, 24% second fill, 14% 3rd fill with balance made up with seasoned oak. Only 500 liter barrels were used as it suites the style that we want to express. 77% French oak and 23% Hungarian oak used for nine months maturation period after witch a rigorous barrel selection was done to make the best Chenin Blanc possible.

Area of origin:

Breedekloof

Analysis:

Alc.: 13.26%
RS: 3.1 g/l

Maturation:

2 – 4 years

