



DEETLEFS ESTATE CHARDONNAY 2005



Deetlefs Wine Estate is the 4th oldest wine estate owned by the same family in South Africa (1822). Deetlefs offers a selective range of wines that cover all spectrums of the market from the medium to top-end.

Deetlefs Estate is situated at the foot of the Du Toitskloof Mountain Range in the Breede River Valley.

Vineyard:	Rootstock	: R99		
	Clone	: None		
	Plant Date	: 1996		
	Hectares	: 5.5 ha		
	Average Ton / Ha	: 13 t/ha		
	Trellising System	: 4 wire vertical Perold		
	Irrigation System	: Drip		
	Height above sea level	: 236		
	Direction	: N/S		
Harvest date:	11 – 12 February 2005			
Producer:	Deetlefs Wine Estate			
Quantity produced:	17 632			
Release date:	6.10.05			
Winemaker:	Ilse van Dijk			
Viticulturist:	Philip du Toit			
Area of origin:	Breedekloof			
Vinification:	Grapes were picked at different stages of ripening. Various yeast strains were used to build in more complexity and mouth feel. 70% of the wine was barrel-fermented in French oak for 9 months.			
Analysis:	Alc.	: 14.5% v/v	RS	: 2.1 g/L
	TA	: 6.5 g/L	VS02	: 41 mg/L
	pH	: 3.32	VT02	: 125 mg/L
Tasting notes:	Nutty, lime aromas that follow through to the pallet. A delicious creamy texture with spice and oak evident on the finish.			
Food Pairing:	Guinea fowl, Duck, mussels and lobster, Chicken			
Maturation:	Excellent now, yet good development potential over the 2 – 3 years.			
Pack size per case:	6		Pack size per bottle:	750ml
Cellar price per case:	R300.00		Cellar price per bottle:	R50.00