



DEETLEFS FAMILIE SÉMILLON 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	:	101-14			
	Clone	:	P148A			
	Plant Date	:	1995			
	Hectares	:	10 ha			
	Average Ton / Ha	:	12 t/ha			
	Trellising System	:	4 wire vertical Perold			
	Irrigation System	:	Drip			
	Height above sea level	:	228			
	Direction	:	N/S			
Harvest date:	15 February – 9 March 2005					
Producer:	Deetlefs Wine Estate					
Quantity produced:	3000 bottles					
Release date:	14.12.06					
Winemaker:	Ilse van Dijk					
Viticulturist:	Philip du Toit					
Area of origin:	Breedekloof					
Vinification:	Grapes were picked at different stages of ripening. The wine spent 8 months in French oak: 30% 1 st fill and 70% 2 nd fill. All the different components were kept separate before the final blend was made.					
Analysis:	Alc.	:	13.0%	RS	:	6 g/L
	TA	:	6.03 g/L	VS02	:	41 mg/L
	pH	:	3.32	VT02	:	119 mg/L
Tasting notes:	Subtle honey-lime-spicy aroma with an explosive, yet elegant expression of fresh ripe peach that is well rounded with lanolin.					
Food Pairing:	Butternut soup, Fillet with a cream based sauce, Boursin & Parmesan cheese.					
Maturation:	Excellent					
Awards:	2006 Michelangelo Awards Gold/2006 Gourmet Festival Gold					
Pack size per case:	6		Pack size per bottle:	750ml		
Cellar price per case:	R1 800		Cellar price per bottle:	R300.00		