



## Amalie 2013

### The Harvest

The Amalie 2013 is a wine blended from four different regions and grape varieties to create a unique wine that is complex and balanced. The Piekenierskloof is a high altitude site of 700m above sea level with predominantly weathered sandstone soils. The grapes from here have good acidity and give focus to the blend. We harvest un-grafted bush vine Grenache blanc and old bush vine Chenin blanc from this site that forms the core of our blend. The grapes from the Voor-Paardeberg region are grown on decomposed granite soils and add great fruit and body to the wine. The Roussanne and Grenache blanc harvested from the Voor-Paardeberg are generally picked slightly riper to ensure flavour intensity. Old bush vine Chenin blanc is harvested from the Swartland, which adds yellow fruit and a mineral component. Last, but not least, Viognier from Solms Delta adds floral notes and richness to the wine.

### Technical Information

Alcohol	13.5% Vol
Residual Sugar	2 g/l
Total Acidity	5 g/l
pH	3.5
Closure	Best quality cork

### Cellar Notes & Blending Information

Grape Varietals: Grenache blanc 44%, Chenin blanc 27%, Roussanne 23%, Viognier 6%

Style of Wine: Barrel matured dry white blend.

Vinification: The wines were fermented in a combination of 500L French oak barrels, 2000L Foudres and stainless steel tanks.

Maturation: The Amalie was aged for 9 months, of which 20% was in new 500L French oak barrels, 40% in seasoned 500L French oak barrels and 40% in stainless steel tanks.

### Maturation Potential

The Amalie 2013 has the potential to develop for up to 3-5 years.

### Tasting Note

Elegant and complex with initial aromatics ranging from white pear to peach, that opens up to subtle lemony citrus flavours. The wine has a creamy undertone with spicy texture from integrated oak on the palate and rewards with a generous mouth feel and long finish.

### Food Pairing

This food-friendly wine adapts easily to assertive flavours, pairing happily with dishes as diverse as sushi, grilled sardines, Mediterranean-style roasted vegetables, fragrant curries and spicy Thai food with a hint of sweetness

### Label Detail

The wine honours family links and history. Princess Amalie von Solms-Braunfels (immortalised by Rembrandt in 1632) played a significant role in Dutch political life after her marriage to the Prince of



Orange. Her grandson, William III, King of England, provided refuge and support to thousands of French Huguenots after the revocation of the Edict of Nantes in 1685. Some 180 of these refugees, fleeing religious persecution, were relocated to the Cape and granted farms in the immediate vicinity of Delta. Here they laid the foundations of the modern South African wine industry.

*Produced by Solms-Delta (Pty) Ltd, which is a joint venture between the Solms and Astor families and the Wijn de Caab Trust, the beneficiaries of which are the historically disadvantaged residents and employees of Delta farm and its environs. [www.solms-delta.co.za](http://www.solms-delta.co.za)*