



AMALIE 2014

HERITAGE COLLECTION

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.

The Harvest

The Amalie 2014 is a white blend from four different regions and six different 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. Our Roussanne and Verdelho 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.

Cellar Notes & Blending Information

Grape Varietals: Grenache Blanc 39%, Chenin Blanc 32%, Roussanne 13%, Verdelho 13%, Semillon 2%, Viognier 1%

Style of Wine: Barrel matured dry white blend.

Vinification: The wines were fermented in a combination of 500L French oak barrels, 2000L Foudres and Concrete egg shaped fermenters.

Maturation: The Amalie was aged for 12 months on the gross less in combination of oak and stain concrete vessels.

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 medium body with spicy texture from integrated oak on the palate and rewards with a generous mouth feel and long finish.

Food Pairing

The delicate flavours and textural palate of the wine lends itself to clean flavours, fresh salads and summer foods. Ideal combination with seafood and poultry.



ALC.	13.5% Vol
RS	1.7 g/l
TA	5.1 g/l
PH	3.49
CLOSURE	Best Quality Cork