



Wine & Vintage: Amalie 2010

Label:	Solms-Delta
Farm location:	Delta Rd, off R45, Franschhoek Valley
Wine maker:	Hilko Hegewisch
Farm owner:	Solms Family Trust, Astor Family Trust and the farm's workers (Wijn de Caab Trust)
Viticulturist:	Paul Wallace
Grape Variety:	Viognier 48%, Roussanne 33%, Grenache blanc 19%
Style of Wine:	Barrel-fermented and matured dry white blend.
Vinification:	Grenache blanc was desiccated on the vine to concentrate this intense Rhône blend. The Roussanne and Viognier were conventionally harvested. The crushed grapes were left on their skins overnight to extract maximum flavourants.
Maturation:	Matured for four months in French oak barrels.
Wine Description:	A golden-rich, aromatic and fruity wine, with complexity and well-integrated tannic structure. A wine to set new standards in white blending.
Analysis:	Alcohol 13.5 % Vol Residual Sugar 2.9 g/l Total Acidity 5.6 g/l pH 3.39
Background:	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.
History of farm:	The more than 320 year old Franschhoek farm has reclaimed its historic role as a wine estate under the direction of Prof. Mark Solms, a world renowned neuroscientist.
Price:	Recommended retail price – R95.00

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