

## De Wetshof Bon Vallon Chardonnay 2004

Veritas 2004 - Gold

Bronze - International Wine and Spirit Competition (IWSC) 2005

An unwooded Chardonnay matured on the lees, producing a fresh, lemony flavoured wine with a yeasty nutty aftertaste.

**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Danie de Wet

**wine of origin :** Breede River

**analysis :** alc : 14.25 % vol    rs : 3.22 g/l    pH : 3.15    ta : 6.4 g/l    va : 0.38 g/l    so2 : 87 mg/l    fso2 : 47 mg/l

**type :** White

**pack :** Bottle

Veritas Wine Awards 2012 - Silver

Veritas Wine Awards 2004 - Gold

Wine Review, Singapore 2004 - Bronze

Bronze - International Wine and Spirit Competition (IWSC) 2005

**ageing :** Best within 2 years.

**in the vineyard :** Climate: Winter rainfall approximately 300 mm per annum. Summer afternoons are fanned by a cool breeze from the Agulhas Coast. Nights are chilly and mist often shrouds the vineyards until late morning during high summer.

**Soils:** The gravelly soils are extremely rich in lime with a very high pH - similar to soils of the leading wine growing regions in the world.

**Irrigation:** The vineyards are scientifically irrigated with the aid of a fully computerised irrigation system. Thanks to the most modern technology, irrigation on De Wetshof has been turned into an asset promoting the quality of the grapes.

**Rainfall:** Robertson is a winter rainfall area with approximately 300 mm per annum.

**Pest Control:** Due to a very dry climate, spraying is minimal compared to other wine growing regions.

**Rootstock:** Richter 99, 110, 101/14

**Age of the vines:** 11-18 years

**Vines per hectare:** 4000

**Trellising style:** 6 Wire fence system cordon with spur pruning

**about the harvest:** The Bon Vallon Chardonnay is selected from specific clones. Tons per hectare yield: 8 Tons

**in the cellar :** The wine is tank fermented, after which it is left on the lees for a few months, being stirred weekly until bottling.

Danie de Wet adjusts his methods of winemaking from year to year, according to weather conditions and grape quality, in the belief that wine is made in the vineyard and not in the cellar.

**Cooper:** French oak barrels for De Wetshof are specially selected from specific coopers to enhance the quality of the fruit.

