

De Wetshof Gewurztraminer 1999

Spicy flavours are combined with the delicate aroma of rose petals on the nose. The wine is rounded off by lingering exotic fruit flavours on the palate.



variety : Gewurztraminer | 100% Gewurztraminer
winery :
winemaker : Danie de Wet
wine of origin : Breede River
analysis : alc : 8.5 % vol rs : 5.78 g/l pH : 3.71 ta : 4.9 g/l
type : White
pack : Bottle

Gold medal winner at the 1998 National Young Wine Show and at the 1998 Veritas awards.

ageing : 2 years

in the vineyard : Climate:

Winter rainfall approximately 300mm 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.

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.

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.

Rainfall:

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

Pest Control:

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

Vineyard information:

Soil type: Gravel lime

Rootstock: Richter 99

Age of the vines: 15 years

Vines per hectare: 4000

Trellising style: 6 Wire fence system cordon with spur pruning

about the harvest: Tons per hectare yield: 8 Tons

in the cellar : Grapes are destemmed, crushed and left for 12 hours on the skins. The juice is cleaned by settling. Thereafter cold fermentation, clarification and preparation of wine in stainless steel tanks. Fermentation is stopped to capture the fruit.

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.