

Dukesfield Cape Blend 2003

The Dukesfield dry red has ample jammy and ripe fruit flavours, soft tannins and a lingering aftertaste. Noticable wood flavours on the aftertaste compliments the wine. A wine for all occasions.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 13.67 % vol rs : 1.9 g/l pH : 3.43 ta : 6.8 g/l so2 : 139 mg/l fso2 : 37 mg/l

type : Red **wooded**

For generations the De Wets of the Robertson Valley have been associated with wine production and horse breeding.

The wine was named after 'Duke', a stallion sired by 'Beau Duke', one of the most illustrious saddle bred stallions of this country. Duke is a particularly fine example of this breed and has proven to be an exceptional showhorse, pleasure horse and endurance horse for Johann and Peter de Wet.

In appreciation and in admiration of the exceptional qualities of this fine creature the De Wets decided to immortalise him by naming this deliciously luscious red blend from the fields and vineyards roamed by Duke after him.

ageing : 3-4 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 7.8-8 Ph.

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.

about the harvest: The grapes for this wine were harvested at optimum ripeness.

in the cellar : The skins went through a cold soak for three days. The juice was pumped over every four hours to extract optimum colour from the skins. The wine had wood contact for three months.

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.

