

Danie de Wet Limestone Hill Chardonnay 2005

Wine Enthusiast-Buying Guide - March 2007 - 85 Points

Veritas 2006 - Gold

International Wine and Spirit Competition 2006 - Silver

Swiss International Air Lines Wine Awards 2006 "Bronze"

Veritas 2005 - Silver

Decanter World Wine Awards 2006 - Commended

International Wine and Spirit Competition 2005 - Silver (Class Winner)

Mundis Vini Germany 2005 - Gold

Fresh green apples combined with delicate citrus aromas on the nose follow through on the palate with a long tangy finish of delicious full round ripe peaches, green apples and nutty, citrus flavours.

It is the ideal companion to white meat and vegetable.

variety : Chardonnay | 100% Chardonnay

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 14.11 % vol rs : 4.0 g/l pH : 3.34 ta : 6.9 g/l so2 : 112 mg/l fso2 : 54 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle

Wine Enthusiast-Buying Guide - March 2007 - 85 Points

Veritas 2006 - Gold

International Wine and Spirit Competition 2006 - Silver

Swiss International Air Lines Wine Awards 2006 "Bronze"

Decanter World Wine Awards 2006 - Commended

International Wine and Spirit Competition 2005 - Silver (Class Winner)

Veritas 2005 - Silver

Mundis Vini Germany 2005 - Gold

ageing : 2 - 3 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.

Rootstock: Richter 99, 110, 101-14

Age of the vines: 11-18 years

Yield: 8 Tons per hectare

Soil type: Gravel lime

Vines per hectare: 4000

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

This Chardonnay is made from grapes grown on high calcareous gravelly hills.

in the cellar : After fermentation the wine matured on the lees for a few months. This



Chardonnay is selected from specific clones. The wine is tank fermented, after which it is left on the lees for a few months, being stirred weekly until bottling.

Barrel maturation: None

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.

De Wetshof Estate

Robertson

023 615 1853

www.dewetshof.com