

De Wetshof Bateleur Chardonnay 2003

International Wine and Spirit Competition 2007 - Silver (Best in Class)

International Burgundy Challenge 2007 - 3 stars out of 4

Listing on South African Airways 2007

Listing on British Airways 2007

Les Citadelles du Vin 2007 - Trophe Prestige

Chardonnay du Monde 2007 - Silver Medal

2007 Decanter World Wine Awards "Commended"

Santitas Classic Wine Trophy 2006 - Gold

Veritas 2006 - Silver

International Wine and Spirit Competition 2006 - Silver (Best in Class)

International Wine Challenge 2005 - Bronze

Veritas 2005 - Bronze

This premium quality uniquely complex Chardonnay is barrel chosen by Danie de Wet personally from grapes grown on specific terroir and only in exceptional vintages.

variety : Chardonnay | 100% Chardonnay

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 14.59 % vol rs : 2.8 g/l pH : 3.23 ta : 6.2 g/l va : 0.56 g/l so2 : 75

mg/l fso2 : 42 mg/l

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

pack : Bottle

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Chardonnay Du Monde 2004 France - Silver

Robertson Young Wine Show 2003 - Gold

ageing : 4-8 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
Age of the vines: 11-13 years
Vines per hectare: 4000
Trellising style: 6 Wire fence system cordon with spur pruning.

about the harvest: Grapes are picked in the early morning.
Tons per hectare yield: 6-8

in the cellar : The grapes are destalked, crushed and the juice cleaned before fermentation commences. The juice is transferred to small French Oak barrels and the fermentation process is started with selected cultured yeasts. The juice ferments at 17-20°C. The wine matures for several months in the barrels under controlled temperature and humidity conditions. The Bateleur emblem signifies the freedom of choice the cellarmaster allows himself in the composition of this wine which is selected from different barrels to suit his personal taste.

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