

De Wetshof Rhine Riesling 2004

Veritas 2005 - Bronze

A dry, yet delicate wine, abundantly complex on the nose and palate with a typically spicy, deep fruity flavour.

variety : Weisser Riesling | 100% Rhine Riesling

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 12.66 % vol rs : 1.8 g/l pH : 3.23 ta : 6.9 g/l va : 0.14 g/l so2 : 89 mg/l fso2 : 38 mg/l

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

pack : Bottle

Veritas 2005 - Bronze

ageing : 5 years

in the vineyard : Climate: 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 300mm per annum.

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

Soil Type: Gravel lime

Rootstock: Richter 99, 110 and 101-14

Age of the vines: 13 years

Vines per hectare: 4,000

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

Tons per hectare yield: 12 Tons

Barrel maturation: None

about the harvest: The grapes are picked early in the morning.

in the cellar : The grapes were destalked and given no skin contact. The juice is fermented in stainless steel tanks at a low 16 - 18°C until dry. After fermentation the young wine is cleaned and allowed a period of rest before 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.



De Wetshof Estate

Robertson

023 615 1853

www.dewetshof.com