

De Wetshof Bateleur Chardonnay 2005

John Platter 2008 - 4 Stars

Veritas 2007 - Silver

International Wine Challenge 2005 - Bronze

Veritas 2005 - Bronze

Bateleur Chardonnay is a reflection of Danie de Wet's personal taste, combining great depth and length of flavour with elegance and finesse. Long experience and in-depth knowledge of the terroir has led to the choice of site-specific fruit followed by personal barrel selection by Danie de Wet.

variety : Chardonnay | 100% Chardonnay

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 13.76 % vol rs : 2.2 g/l pH : 3.36 ta : 6.5 g/l va : 0.63 g/l so2 : 88 mg/l fso2 : 40 mg/l

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

pack : Bottle **closure :** Cork

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ageing : 4 - 8 years

in the vineyard : Danie de Wet present owner and winemaker of De Wetshof Estate, studied viticulture and cellar technology at Geisenheim, the famous German wine institute.

Danie pioneered the noble white varieties of Europe in South Africa and today the estate of 200 Hectares specialises in superior white wines exclusively. Thus De Wetshof, the first registered wine estate in the Robertson region, made South Africa's first Chardonnay Superior, Sauvignon Blanc and Rhine Riesling Superior. Today Danie specialises in Chardonnay.

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 gravely 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.

Rootstock: Richter 99

Vines per hectare: 4,000

Trellising style: 6 Wire fence system cordon with spur pruning

Tons per hectare yield: 6 - 8

about the harvest: Grapes are picked in the early morning, destalked, crushed and the juice cleaned before fermentation commences.

in the cellar : 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 cellar master allows himself in the composition of this wine which is selected from different barrels to suit his personal taste.

Winemaking Methods: 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.

Barrel maturation: 12 months

De Wetshof Estate

Robertson

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www.dewetshof.com