

De Wetshof Chardonnay D Honneur 2005

2009 Chardonnay du Monde Awards - Silver Medal
2008 Veritas Awards - Bronze Medal
SA Terroir Wine Awards 2008 - District Winner: Robertson & Swellendam
Challenge International du Vin 2008 - Silver Medal
John Platter 2008 - 3 ½ Stars
International Chardonnay Challenge 2007 Gisborne, New Zealand - Bronze Medal
International Wine And Spirit Competition 2007 - Bronze Medal
Winpac Competition 2007 Hong Kong - Bronze Medal
Veritas 2007 - Bronze
2007 Concours Mondial de Bruxelles - Silver Medal
Top 10 Diners Club Awards 2006
Veritas 2006 - Bronze

This is a multi-dimensional wine distinguished by a remarkable complexity of flavours derived from the fine quality of grapes and good wood. Its rich, yeasty-nutty flavours make this wine an ideal accompaniment to gourmet fare.

variety : Chardonnay | 100% Chardonnay

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 14.02 % vol rs : 2.7 g/l pH : 3.33 ta : 6.2 g/l va : 0.52 g/l so2 : 94 mg/l fso2 : 38 mg/l

type : White

pack : Box **closure :** Cork

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ageing : Best within 4 - 8 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

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.

Soils: Gravel lime. The gravelly soils are extremely rich in lime with a 7.8 - 8 pH

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.

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.

Rootstock: Richter 99, 110 & 101-14

Age of the vines: 11-18 Years



Vines per hectare: 4,000

Trellising style: 6 Wire fence system cordon with spur pruning

Tons per hectare yield: 8 Tons

in the cellar : The wine is barrel fermented, then matured on the lees in French oak for several months.

Barrel maturation: 8 - 10 months

De Wetshof Estate

Robertson

023 615 1853

www.dewetshof.com

