

Danie de Wet Rhine Riesling 2005

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

variety : Riesling | 100% Riesling

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : **alc** : 12.82 % vol **rs** : 2.0 g/l **pH** : 3.26 **ta** : 7.69 g/l **va** : 0.26 g/l **so2** : 78 mg/l **fso2** : 33 mg/l

type : White

pack : Bottle

ageing : 3 - 7 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: Gravel lime " lots of stone. 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.

Rootstock: Richter 110

Age of the vines: 7 years

Vines per hectare: 4,000

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

Tons per hectare yield: 9 Tons

Clone: 110 GM

about the harvest: The grapes are picked early in the morning, destalked and given no skin contact.

in the cellar : 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.

Barrel maturation: None

