

Danie de Wet Limestone Hill Chardonnay 2006

International Wine And Spirit Competition 2007 - Bronze Medal

Listing on British Airways 2007

Chardonnay du Monde 2007 - Bronze Medal

Steve Tanzers (USA) Ratings - March 2007 89/100

Wine Spectator 2007 - 87 Points

Veritas 2007 - Silver

2007 Concours Mondial de Bruxelles â€” Silver Medal

Veritas 2006 - Bronze

Fresh green apples combined with delicate citrus aromas on the nose follow through on the palate with a long tangy finish of delicious full round ripe peaches, green apples and nutty, citrus flavours.

Best served with white meat and vegetable but also the ideal companion to appetisers, seafood and light meals.

variety : Chardonnay | 100% Chardonnay

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 15.0 % vol rs : 3.52 g/l pH : 3.52 ta : 6.38 g/l so2 : 89 mg/l fso2 : 31 mg/l

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

pack : Bottle **closure :** Cork

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ageing : 2 - 4 years

in the vineyard : This Chardonnay is made from grapes grown on high calcareous gravelly hills.

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. 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 99, 110, 101-14

Age of the vines: 11-18 years

Yield: 8 Tons per hectare

Vines per hectare: 4,000

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

about the harvest: This Chardonnay is selected from specific clones.

in the cellar : The wine is tank fermented, after which it is left on the lees in stainless steel tanks for a few months, being stirred weekly until bottling.

Barrel maturation: None



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

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www.dewetshof.com

