

Danie De Wet Nature in Concert Pinot Noir 2004

2008 John Platter - 3 ½ Stars

International Wine and Spirit Competition 2007 - Silver - Best in Class

Listing on South African Airways 2007

2007 Decanter World Wine Awards - Bronze Medal

Veritas 2006 - Gold

International Wine and Spirit Competition 2006 - Bronze

Swiss International Air Lines Wine Awards 2006 - Silver

Decanter World Wine Awards 2006 - Bronze

The soft, velvety cherry and redcurrant flavours on the nose of Danie de Wet Pinot Noir lingers on the palate. Smooth tannins and added dimension through careful oak maturation makes this an elegant wine.

Ideal with veal, risotto, pate and gamebirds.

variety : Pinot Noir | 100% Pinot Noir

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 14.47 % vol rs : 3.0 g/l pH : 3.41 ta : 6.3 g/l so2 : 91 mg/l fso2 : 31 mg/l

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

pack : Bottle **closure :** Cork

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2005 International Swiss Airline Awards - Silver Medal

2005 Councours Mondial de Bruxelles - Silver Award

2005 Juliet Cullinan Wine Connoisseur's Award - Silver

2005 International Wine Challenge - Bronze Medal

Veritas 2005 - Gold

ageing : 7 - 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.

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.

Rootstock: 101-14

Age of vines: 7 years

Yield: 2 Tons per hectare

Soil type: Gravel lime

Vines per hectare: 4,000

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

about the harvest: Grapes were picked at optimum ripeness.



in the cellar : The juice was cold soaked and had skin contact for 8 days. It was fermented dry on the skins and melolactic fermentation took place in small French Oak barrels whereafter it further matured in the barrels for 12 months 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.

Cooper: French oak barrels for De Wetshof are specially selected from specific coopers to enhance the quality of the fruit.

De Wetshof Estate

Robertson

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www.dewetshof.com

