

## Danie de Wet Call of the African Eagle Chardonnay 2004

A classical lightly wooded chardonnay. A dry wine with strong lemony, yeasty flavours and a lingering nutty aftertaste. A wine with rich yet elegant fruit flavours and subtle French oak complexity

Serve lightly chilled as a delicious aperitif or with chicken, seafood and pasta

**variety :** Chardonnay | Chardonnay

**winery :**

**winemaker :** Danie de Wet

**wine of origin :** Breede River

**analysis :** alc : 14.02 % vol   rs : 4.0 g/l   pH : 3.24   ta : 6.4 g/l   va : 0.49 g/l   so2 : 96 mg/l   fso2 : 49 mg/l

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

**pack :** Bottle

Veritas Gold for 2001 vintage  
17/20 by Malcolm Gluck for 2000

**ageing :** 2 to 5 years

**in the vineyard :** Soil type: Gravel lime

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

**in the cellar :** The juice for this wine was selected from clones strong in citrus flavour. The wine fermented in small French oak barrels at 17 - 20°C. After fermentation it was left on the lees for a short period to complement the delicate nature of the wine.

Barrel maturation: 2 months

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.

