

Danie de Wet Heart of Africa Chardonnay 2004

A wine with rich yet elegant fruit flavours and subtle French oak complexity.

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variety : Chardonnay | Chardonnay

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 14.34 % vol rs : 3.04 g/l pH : 3.06 ta : 7.21 g/l

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

pack : Bottle

Veritas Gold for 2001 vintage

17/20 by Malcolm Gluck for 2000

ageing : 4 to 8 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 wine is barrel fermented, then matured on the lees in French Oak for several months.

Barrel Maturation: 12 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.

