

## De Wetshof Rhine Riesling 2000

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

**variety** : Weisser Riesling | 100% Rhine Riesling

**winery** :

**winemaker** : Danie de Wet

**wine of origin** : Breede River

**analysis** : **alc** : 12.5 % vol **rs** : 7.8 g/l **pH** : 3.09 **ta** : 7.2 g/l **va** : 0.43 g/l **so2** : 155 mg/l **fso2** : 51 mg/l

**type** : White

**pack** : Bottle

Veritas 2001 - Bronze

International Wine & Spirits Competition 2001 - Bronze Medal



**ageing** : 3 to 5 years.

**in the vineyard** : Climate: Winter rainfall approximately 300 mm per annum. 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 very high pH - similar to soils of the leading wine growing regions in the world.

**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.

**Pest Control**: Due to a very dry climate, spraying is minimal compared to other wine growing regions.

**Rootstock**: Richter 99, 110 and 101-14

**Age of the vines**: 13 years

**Vines per hectare**: 4000

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

**about the harvest**: The grapes are picked early in the morning.

**Tons per hectare yield**: 12 Tons

**in the cellar** : The grapes were destalked and given no skin contact. 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.