

De Wetshof Bon Vallon Chardonnay 1999

An unwooded Chardonnay matured on the lees, producing a fresh, lemony flavoured wine with a yeasty nutty aftertaste.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.3 ta : 8.2 g/l

type : White

pack : Bottle

International Wine and Spirit Competition 2000 - London - Silver



ageing : 2 years

in the vineyard : Climate:

Winter rainfall approximately 300mm 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.

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.

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.

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.

Soil Type: Gravel lime

Rootstock: Richter 99, 110, 101/14

Age of the vines: 11 - 18 years

Vines per hectares: 4000

Trellising style: 6 Wire fence system cordon with spur pruning

about the harvest: Tons per hectare yield: 8 Tons

in the cellar : The Bon Vallon Chardonnay is selected from specific clones. The wine is tank fermented, after which it is left on the lees for a few months, being stirred weekly until 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.