

De Wetshof Edeloes 1998

A naturally sweet, intensely flavoured full and round amber coloured wine with a wealth of bouquet and the rich aroma of botrytis.



variety : Weisser Riesling | 100% Rhine Riesling

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 8.78 % vol rs : 187.30 g/l pH : 3.12 ta : 10.1 g/l

type : White

pack : Bottle

For the first time since 1993 a noble late harvest has been produced from Riesling grapes and this wine was the class winner at the 1998 National Young Wine Show and received a gold medal at the Veritas awards.

ageing : 10 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: 12 - 15 years

Vines per hectares: 4000

Trellising style: 6 Wire fence system cordon with spur pruning

about the harvest: Tons per hectare yield: 2 Tons

in the cellar : This natural dessert wine is made only rarely in years when the humidity is high. During the middle of the harvest the fungus botrytis cinerea ennobles the grapes, building sugar content and acidity while the flavour and aroma components are concentrated. The fully ennobled grapes are carefully selected by hand and the juice is transferred to stainless steel tanks to ferment at 17 - 19 C.

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.