

De Wetshof Chardonnay D Honneur 2004

2007 Decanter World Wine Awards â€” Bronze Medal

Veritas 2006 - Bronze

Decanter World Wine Awards 2006 - Commended

International Wine and Spirit Competition (IWSC) 2006 - Silver (Best in Class)

This is a multi-dimensional wine distinguished by a remarkable complexity of flavours derived from the fine quality of grapes and good wood. Itâ€™s rich, yeasty-nutty flavours make this wine an ideal accompaniment to gourmet fare.

variety : Chardonnay | 100% Chardonnay

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 14.34 % vol rs : 3.1 g/l pH : 2.98 ta : 6.9 g/l va : 0.78 g/l so2 : 86 mg/l fso2 : 32 mg/l

type : White **wooded**

pack : Box

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ageing : 4 - 8 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.

Rainfall: Robertson is a winter rainfall area with approximately 300 mm 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 hectare: 4,000

Trellising style: 6 Wire fence system cordon with spur pruning

Tons per hectare yield: 8 Tons

in the cellar : The wine is barrel fermented, then matured on the lees in French oak for several 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.

Barrel maturation: 8 â€”10 months

Cooper: French oak barrels for De Wetshof are specially selected from specific



coopers to enhance the quality of the fruit.

De Wetshof Estate

Robertson

023 615 1853

www.dewetshof.com

