

De Wetshof Chardonnay d'Honneur 2006

This is a multi-dimensional wine distinguished by a remarkable complexity of flavours derived from the fine quality of grapes and good wood. Its 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 : 13.7 % vol rs : 3.3 g/l pH : 3.23 ta : 6.6 g/l va : 0.43 g/l so2 : 87 mg/l fso2 : 27 mg/l

type : White **style :** Dry **body :** Full **taste :** Fragrant

pack : Box **closure :** Cork

2008 Veritas Awards - Silver Medal

ageing : Best within 4 - 8 years

in the vineyard : Danie de Wet, present owner and winemaker of De Wetshof Estate, studied viticulture and cellar technology at Geisenheim, the famous German wine institute.

Danie pioneered the noble white varieties of Europe in South Africa and today the estate of 200 hectares specialises in superior white wines exclusively. Thus, De Wetshof, the first registered wine estate in the Robertson region, made South Africa's first Chardonnay Superior, Sauvignon Blanc and Rhine Riesling Superior. Today Danie specialises in Chardonnay.

Climate: 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: Gravel lime. The gravely soils are extremely rich in lime with a 7.8 - 8 pH

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.

Winemaking Methods: 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.

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.

Barrel maturation: 8 - 10 months

Cooper: French oak barrels for De Wetshof are specially chosen from specific coopers to enhance the quality of the fruit.



De Wetshof Estate

Robertson

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