

## Danie de Wet Chardonnay Sur Lie 2006

---

John Platter 2008 - 2 ½ Stars

Swiss International Airlines 2007 - Seal of Approval

Listing on British Airways 2007

Veritas 2007 - Bronze

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

---

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.3 ta : 6.2 g/l so2 : 80 mg/l

fso2 : 35 mg/l

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

pack : Bottle

---

John Platter 2008 - 2 ½ Stars

Listing on British Airways 2007

Swiss International Airlines 2007 - Seal of Approval

Veritas 2007 - Bronze

---

ageing : 2 years

**in the vineyard :** 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.

Soils: Gravel lime. The gravelly soils are extremely rich in lime with a 7.8-8 Ph.

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.

Rootstock: Richter 99, 110, 101-14

Age of the vines: 5-22 years

Yield: 8 Tons per hectare

Vines per hectare: 4,000

Trellising style: 6 Wire fence system, cordon with spur pruning

**about the harvest:** This Chardonnay is selected from specific clones. The grapes were harvested early in the morning at optimum ripeness.

**in the cellar :** The wine is tank fermented, after which it is left on the lees for a few months, being stirred weekly until bottling.