

Danie de Wet Sauvignon Blanc 2005

A fruity, flinty wine, full on the palate with a subtle ripe fig finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : **alc** : 12.53 % vol **rs** : 1.4 g/l **pH** : 3.26 **ta** : 7.3 g/l **va** : 0.67 g/l **so2** : 87 mg/l **fso2** : 33 mg/l

type : White

pack : Bottle

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.

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 300mm per annum.

Pest Control: Due to a very dry climate, spraying is minimal compared to other wine growing regions.

Rootstock: Richter 110

Age of the vines: 4 - 14 years

Soils: Sandy Soil.

Vines per hectare: 4,000

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

Tons per hectare yield: 8 Tons

about the harvest: The Sauvignon Blanc grapes are picked at a ripe stage early in the cool of the morning.

in the cellar : The grapes were destalked and given 12 hours skin contact. The juice is then fermented at 14 - 16°C until dry.

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: None