

## Danie de Wet Nature in Concert Pinot Noir 2007

The soft, velvety cherry and redcurrant flavours on the nose of Danie de Wet Pinot Noir lingers on the palate. Smooth tannins and added dimension through careful oak maturation makes this an elegant wine.

Ideal with veal, risotto, pate and gamebirds.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** De Wetshof Estate

**winemaker :** Danie de Wet

**wine of origin :** Robertson

**analysis :** alc : 14.5 % vol   rs : 3.0 g/l   pH : 3.52   ta : 5.7 g/l   so2 : 88 mg/l   fso2 : 42 mg/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal  
2008 Veritas Awards - Silver Medal

**ageing :** 7 - 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.

**Soils:** 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 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.

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

**Rootstock:** 101-14

**Age of vines:** 7 years

**Yield:** 2 Tons per hectare

**Soil type:** Gravel lime

**Vines per hectare:** 4,000

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

**about the harvest:** Grapes were picked at optimum ripeness.



**in the cellar :** The juice was cold soaked and had skin contact for 8 days. It was fermented dry on the skins and melolactic fermentation took place in small French Oak barrels whereafter it further matured in the barrels for 12 months before bottling.

## De Wetshof Estate

Robertson

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[www.dewetshof.com](http://www.dewetshof.com)

