

De Wetshof Sauvignon Blanc 2008

2008 Veritas Awards - Bronze Medal

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Robertson

analysis : alc : 12.51 % vol rs : 2.4 g/l pH : 3.29 ta : 8.0 g/l va : 0.52 g/l so2 : 110 mg/l fso2 : 34 mg/l

type : White **style :** Dry **body :** Medium **taste :** Mineral

pack : Bottle **closure :** Cork

2008 Veritas Awards - Bronze Medal

ageing : Drink now or within 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: 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.

Soil Type: Gravel lime

Rootstock: Richter 99, 110, 101/14

Age of the vines: 4 - 14 years

Vines per hectare: 4,000

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

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



De Wetshof Estate

Robertson

023 615 1853

www.dewetshof.com