

De Wetshof Blanc Fume 2008

A complex Sauvignon Blanc robust and fruity, with a style of its own.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Breede River

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 :** Light **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : 5 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.

Soil Type: Gravel lime

Rootstock: Richter 99, 110, 101-14

Age of the vines: 10 - 15 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.

in the cellar : The grapes are destalked and given 4 - 6 hours skin contact. The juice is then fermented at 16°C until dry, partly in barrels, partly in stainless steel tanks.

Barrel maturation: 2 months



De Wetshof Estate

Robertson

023 615 1853

www.dewetshof.com

