

## Danie de Wet Sauvignon Blanc 2011

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 : 11.71 % vol   rs : 4.1 g/l   pH : 3.14   ta : 8.2 g/l   va : 0.48 g/l   so2 : 108 mg/l   fso2 : 35 mg/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Fruity

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

**ageing :** 2 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:** Sandy soil

**Rootstock:** Richter 110

**Age of the vines:** 4 - 14 years

**Vines per hectare:** 4,500

**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 were destalked and given 12 hours skin contact. The juice is then fermented at 14 - 16°C until dry.

**Barrel Maturation:** None



# De Wetshof Estate

Robertson

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

