

Danie de Wet Chardonnay Sur Lie 2011 (750ml)

An unwooded Chardonnay matured on the lees, producing a fresh, lemony flavoured wine with a grapefruit, yeasty nutty aftertaste.

variety : Chardonnay | 100% Chardonnay
winery : De Wetshof Estate
winemaker : Danie de Wet
wine of origin : Robertson
analysis : alc : 14.82 % vol rs : 3.7 g/l pH : 3.22 ta : 6.8 g/l va : 0.48 g/l
 so2 : 118 mg/l fso2 : 33 mg/l
type : White style : Dry body : Medium taste : Mineral
pack : Bottle closure : Screwcap

ageing : 2 - 4 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.

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.

Soils: The gravely soils are extremely rich in lime with a 7.8 - 8 pH.

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 and some

Rootstock: Richter 99, 110 , 101/14

Age of the vines: 5 - 22 years

Vines per hectare: 4,500

Trellising style: 6 Wire fence system cordon with spur pruning

Tons per hectare yield: 8 Tons

about the harvest: This Chardonnay is chosen from specific clones.

in the cellar :

The wine is tank fermented, after which it is left on the lees for a few months, being stirred weekly until bottling.

Barrel Maturation: None

De Wetshof Estate

Robertson

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