

De Wetshof Blanc de Wet 2009

Beautifully rounded, dry and crisp blended white wine with a fruity nose. An easy drinking light wine for all occasions.

variety : Sauvignon Blanc | Sauvignon Blanc, Cape Riesling

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Robertson

analysis : alc : 13.18 % vol rs : 2.0 g/l pH : 3.44 ta : 6.8 g/l va : 0.73 g/l so2 : 104 mg/l fso2 : 41 mg/l

type : White **style :** Dry **body :** Light **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: Gravel lime

Rootstock: Richter 99, 110 & 101-14

Age of the vines: 11 - 18 Years

Vines per hectare: 4,000

Trellising style: 6 Wire fence system cordon with spur pruning

Tons per hectare yield: 8 Tons

about the harvest: Grapes grown on calcareous soils are harvested at night for this white blend.

in the cellar : The juice is reductively processed and cold fermented to produce a fruity wine with prominent freshness.

Barrel maturation: None

De Wetshof Estate

Robertson

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www.dewetshof.com

