

## Danie de Wet Naissance Cabernet Sauvignon 2009 (750ml)

An elegant wine showing soft plum and ripe berry fruit.

Ideal with most red meat dishes and casseroles.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : De Wetshof Estate

**winemaker** : Danie de Wet

**wine of origin** : Robertson

**analysis** : alc : 14.67 % vol   rs : 2.6 g/l   pH : 3.72   ta : 5.0 g/l   so2 : 62 mg/l   fso2 : 26 mg/l

**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

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

John Platter - 3½ Stars

Veritas 2007 - Gold

Veritas 2006 - Bronze

**ageing** : 7 - 8 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 - 8pH.

**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.

The ideal soil conditions for vineyard cultivation in the Cape allows Danie de Wet to match specific cultivars to their ideal soil requirements, in the belief that good wine is made in the vineyard, not in the cellar.

**Rootstock**: Richter 101/14

**Age of the vines**: 8 years

**Yield**: 6 - 8 tons per hectare

**Soil type**: Gravel lime

**Vines per hectare**: 4,000

**Trellising style**: 6 Wire fence system, cordon with spur pruning

**in the cellar** : The juice for this wine was cold soaked before it was fermented.

Melolactic fermentation took place in small French oak barrels where after it matured in the barrels for several months before bottling.



Barrel Maturation: 12 months

## De Wetshof Estate

Robertson

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

