

## De Wetshof Bateleur Chardonnay 2009 (3000ml)

This premium quality uniquely complex Chardonnay is barrel picked by Danie de Wet personally from grapes grown on specific terrior and only in exceptional vintages.

**variety :** Chardonnay | 100% Chardonnay

**winery :** De Wetshof Estate

**winemaker :** Danie de Wet

**wine of origin :** Robertson

**analysis :** alc : 14.5 % vol    rs : 2.5 g/l    pH : 3.3    ta : 6.4 g/l

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

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

Novare SA Terrior Wine Awards 2013: Robertson District - Top Chardonnay

Veritas Wine Awards 2012 - Silver Medal

Decanter World Wine Awards 2012 - Silver Medal

Chardonnay du Monde Competition 2012 - Gold Medal

Wine Spectator - 90 Points

Michelangelo CCL International Wine Awards 2010 - Gold Medal

**ageing :** 4 - 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:** Winter rainfall approximately 300mm per annum. 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 gravelly soils are extremely rich in lime with a very high pH - similar to soils of the leading wine growing regions in the world.

**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.

**Soil Type:** Gravel lime

**Age of the vines:** 11 - 13 years

**Rootstock:** Richter 99

**Vines per hectare:** 4,000

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

**Tons per hectare yield:** 6 - 8

**about the harvest:** Grapes are picked in the early morning.

**in the cellar :** The grapes are destalked, crushed and the juice cleaned before fermentation commences. The juice is transferred to small French oak barrels and the



fermentation process is started with chosen cultured yeasts. The juice ferments at 17 - 20° C. The wine matures for several months in the barrels under controlled temperature and humidity conditions. The Bateleur emblem signifies the freedom of choice the cellarmaster allows himself in the composition of this wine which is chosen from different barrels to suit his personal taste.

Barrel Maturation: 12 months

Cooper: French oak barrels for De Wetshof are specially chosen from specific coopers to enhance the quality of the fruit.

## De Wetshof Estate

Robertson

023 615 1853

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