

De Wetshof Sauvignon Blanc 2010

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 : 13.15 % vol rs : 1.8 g/l pH : 3.15 ta : 6.7 g/l va : 0.71 g/l so2 : 124 mg/l fso2 : 45 mg/l

type : White **style :** Dry **body :** Medium **taste :** Mineral

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.

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 gravely 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.

Soil Type: Gravel lime

Rootstock: Richter 99, 110, 101/14

Age of the vines: 4 - 14 years

Vines per hectare: 4,000

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 are 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

