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De Wetshof Mine D Or 2001

A deliciously rich wine with high fruity acids and sugars, rounded off with a touch of botrytis.



variety : Weisser Riesling | 100% Rhine Riesling
winery :
winemaker : Danie de Wet
wine of origin : Breede River
analysis : **alc :** 8.42 % vol **rs :** 75.2 g/l **pH :** 2.86 **ta :** 7.5 g/l **va :** 0.22 g/l **so2 :** 40/185 mg/l
type : White
pack : Bottle

Young Wine Show 2001 - Bronze Medal
Veritas 2001 - Bronze

ageing : 5 years.

in the vineyard : Climate: Winter rainfall approximately 300 mm 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.

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.

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.

Pest Control: Due to a very dry climate, spraying is minimal compared to other wine growing regions.

Rootstock: Richter 99, 110, 101/14
Age of the vines: 16 years
Vines per hectare: 4000
Trellising style: 6 Wire fence system cordon with spur pruning

about the harvest: De Wetshof has different types of soil as well as different clones for the Mine DOr. Grapes are harvested from a specific clone on low sugar levels and high acid of over 11g/l. A second batch of Rhine Riesling clones is harvested with full ripe berries and high sugar.
Tons per hectare yield: 11 Tons

in the cellar : Both batches are allowed to ferment together. The first batch gives the acidity and the second the full ripe flavour & high sugar. The fermentation is stopped when the sugar and acid are perfectly balanced. The result is a wine with a high sugar, high acidity and low alcohol content.

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.