

De Wetshof Edeloes 2000

Veritas 2003 - Silver

A naturally sweet, intensely flavoured full & round amber coloured wine with a wealth of bouquet and the rich aroma of botrytis.



variety : Weisser Riesling | 100% Rhine Riesling

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 124.8 g/l pH : 3.46 ta : 11.3 g/l va : 1.56 g/l so2 : 287 mg/l fso2 : 43 mg/l

type : White **style :** Sticky **body :** Full **taste :** Fragrant

pack : Bottle

Emily's Restaurant - Exceptional Wines on the 2005 wine list

Veritas 2003 - Silver

Riesling du Monde 2003 Germany - Silver

IWSC Awards 2003 - Silver

Veritas 2002 - Bronze

2001 Veritas - Gold Award

ageing : 10 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.

Rainfall: Robertson is a winter rainfall area with approximately 300 mm per annum.

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

Rootstock 99, 110 & 101-14

Age of the vines: 12-15 years

Vines per hectare: 4000

Trellising style: 6 Wire fence system cordon with spur pruning

about the harvest: This natural dessert wine is made only rarely in years when the humidity is high. During the middle of the harvest the fungus botrytis cinerea ennobles the grapes, building sugar content and acidity while the flavour & aroma components are concentrated. The fully ennobled grapes are carefully selected by hand.

Tons per hectare yield: 2 Tons

in the cellar : The juice is transferred to stainless steel tanks to ferment at 17-19°C. 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 selected from specific

coopers to enhance the quality of the fruit.