

De Wetshof Bon Vallon Chardonnay 2001

2002 Chardonnay-du-Monde Burgundy Competition - Silver Medal
A fresh, lemony flavoured wine with a zesty nutty aftertaste.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 3.26 ta : 6.6 g/l va : 0.44 g/l so2 : 113 mg/l fso2 : 57 mg/l

type : White

pack : Bottle

Swiss International Airline Wine Awards 2003 - Bronze
2002 Chardonnay-du-Monde Burgundy Competition - Silver Medal
88 points(100) in the Wine Spectator(USA)
90 points in the Wine Enthusiast July 2002 (USA)
Veritas 2002 - Silver
Decanter Tasting - One of the top 100 wines on show
Young Wine Show 2001 - Silver Medal
Veritas 2001 - Gold Award

ageing : 2 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: 11-18 years

Vines per hectare: 4000

Trellising style: 6 Wire fence system cordon with spur pruning

about the harvest: The Bon Vallon Chardonnay is selected from specific clones. Tons per hectare yield: 8 Tons

in the cellar : The wine is tank fermented, after which it is left on the lees for a few months, being stirred weekly until bottling.

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.

