

## De Wetshof Gewurztraminer 2000

Spicy flavours are combined with the delicate aroma of rose petals on the nose. The wine is rounded off by lingering exotic fruit flavours on the palate.

**variety :** Gewurztraminer | 100% Gewurztraminer

**winery :**

**winemaker :** Danie de Wet

**wine of origin :** Breede River

**analysis :** alc : 11.65 % vol    rs : 24.10 g/l    pH : 3.02    ta : 5.5 g/l    va : 0.27 g/l    so2 : 50/221 mg/l

**type :** White

**pack :** Bottle



**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

**Age of the vines:** 15 years

**Vines per hectare:** 4000

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

**about the harvest:** Tons per hectare yield: 8 Tons

**in the cellar :** Grapes are destemmed, crushed and left for 12 hours on the skins. The juice is cleaned by settling. Thereafter cold fermentation, clarification and preparation of wine in stainless steel tanks. Fermentation is stopped to capture the fruit.

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.