

De Wetshof Methode Cap Classique Brut 2008

An elegant brut Methode Cap Classique with yeasty citrus aromas and zesty mineral flavours. Small petillant bubbles tingle on the long, lingering palate. The ideal companion to all festive occasions.

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variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir

winery : De Wetshof Estate

winemaker : Peter de Wet

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 6.1 g/l pH : 3.3 ta : 6.9 g/l so2 : 42 mg/l fso2 : 8 mg/l

type : 0 **style :** Off Dry

pack : Bottle **size :** 0 **closure :** Cork

2013 Veritas Wine Awards - Silver Award

in the vineyard :

An Introduction to De Wetshof Estate

De Wetshof is a third generation wine estate in South Africa's Robertson Valley, where wine has been made for over 150 years. Here Dani de Wet, proprietor and cellar master, is assisted by sons and co-owners Johann (viticulture and marketing) and Peter (winemaker). De Wetshof Estate is a pioneer of noble white wines in South Africa and has also introduced superior red cultivars to the Robertson Wine Valley. On De Wetshof a firm belief prevails, namely that one cannot know where they are going unless they know where they have come from. This is why the history of the De Wetshof's vineyards plays a profound role in determining present and future wine quality. Since the early 1970's meticulous records have been kept on each vineyard as to the plants' reaction to soil-types, irrigation and vagaries of climate, as well as their development and progress over the years. Each vineyard is thus vinified separately during the wine-making process, the wine-makers having a clear understanding of what the fruit of each vineyard's labour is going to deliver during a specific year.

This commitment to site-specific vineyard management and winemaking has been an integral part of the De Wetshof ethos from the outset and remains a vital and non-negotiable aspect of all the Estate's wines.

Peter De Wet

Peter de Wet, third generation winemaker on De Wetshof Estate, followed in the footsteps of his father, Danie, and studied Viticulture and Oenology at the famous Geisenheim Institute in Germany. Before returning to De Wetshof, he traveled to the Champagne region in France, working in various wineries and making a study of the magical blend of science, skill and creativity required to produce premier sparkling wines. He is currently winemaker on De Wetshof where he produced the Estate's first Méthode Cap Classique wine.

Wine of Origin: Robertson, De Wetshof Estate, South Africa

Climate

The Robertson Valley is characterised by cold winters and sunny summers, with an average annual rainfall of 350 - 400mm. In summer a fresh southerly breeze has a cooling effect on the vineyards, allowing the grapes to ripen evenly and in perfect balance. The dry climate and the bracing breeze keeps pests to a minimum, resulting in sparse spraying programmes.

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

Soils

The gravely soils are extremely rich in lime with 7.8-8pH

Pest Control

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

Soil Type: Gravel lime

Age of vines: 10 years

Vines per hectare: 3 600

Rootstock: 101-14 US8-7

Soil pH: 7.5-8.3

Trellising style: 6 Wire fense system cordon with spur pruning

about the harvest:

Grapes are handpicked at 20° B.

in the cellar :

Grapes are whole bunch pressed after harvesting. The juice is treated with gelatine and Mostrein and left to settle down for 12 hours. Fermentation takes place in tank at 11° C for 21 days. After fermentation the wine is racked from the gross lees and left to mature on the fine lees in barrels for 12 months.

De Wetshof Estate

Robertson

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