

De Wetshof Naissance Cabernet Sauvignon 2014 (750ml)

This Bordeaux-style wine captures the essence of one of the world's great classical red cultivars to create a wine of elegance, power and individuality. The soil, sun and aspect of De Wetshof allows the wine to express freshness, power, elegance and a delicate plushness. Here intense dark berries, bittersweet chocolate and pencil shavings abound, while palate weight, depth of presence and a lasting finish enhance the experience of drinking a red wine of substance and pedigree.

A wine to savour on its own, the Naissance Cabernet Sauvignon can also be enjoyed with roast beef and lamb, fillet steak with a mushroom based sauce and hearty beef, lamb or game casseroles.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Robertson

analysis : alc : 12.37 % vol rs : 3.4 g/l pH : 3.69 ta : 6.0 g/l so2 : 24 mg/l fso2 : 79 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing :

2 - 4 years

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 Danie 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 you are going unless you know where you have come from. This is why the history of 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 the 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 discovering and determining the various terrains on De Wetshof, as well as an absolute focus on site-specific vineyard management and wine-making, 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.

in the vineyard :

Origin

Wine of Origin De Wetshof Estate, Robertson, 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 from the Cape Agulhas coast has a cooling effect on the vineyards, allowing the grapes to ripen evenly and in perfect balance. Nights are chilly and during summer months a mist often shrouds the vineyards until late morning.



The dry climate and the bracing breeze keep pests to a minimum, resulting in sparse spraying programmes.

Irrigation

Computerised irrigation systems linked to weather station data and the monitoring of soil moisture-content ensures the vines are given the correct amount of water needed to produce grapes of optimum ripeness and developed flavours.

Soils

An abundance of free limestone is complemented by a heavy clay component ensuring excellent water-retention. This adds complexity and structure to the wines, allowing optimum varietal expression with classic red wine flavours of dark fruit, chocolate and pencil shavings. flavours of soft grapefruit and nuts.

Vineyard Information

Age of the vines 6 - 24 years

Vines per hectare 4 500

Rootstock Richter 99, 110 101/14

Planting row 2,4m x 1m and 1,83m X 1,2m

Trellising style 6 wire fence system cordon with spur pruning.

Yield 8 tons per hectare

about the harvest:

The grapes are picked in the coolness of morning, and the emphasis is on capturing powerful fruit at a full ripe stage when developed flavours of pure dark berry fruit prevail alongside soft juicy tannins. These are the characteristics needed to create a wine of structure, elegance and depth.

in the cellar :

After de-stemming, the grapes are cooled down and moved to tank for a few days' cold-soaking on the skins before fermentation starts. The wine ferments dry on the skins and after racking and pressing the young wines are moved into French oak barrels specially selected by Monsieur Christian Radoux. The fine French oak enhances the fresh fruity aromas and flavours as the wines go through malolactic fermentation. After malolactic fermentation the wines are taken off the lees into fresh barrels for further maturation. Some 18 months after harvest, the wines are blended and prepared for bottling.

De Wetshof Estate

Robertson

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