

De Wetshof Blanc FumÃ© 2001

A complex Sauvignon Blanc robust and fruity, with a style of its own.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 13.0 % vol rs : 2.00 g/l pH : 3.25 ta : 6.58 g/l va : 0.38 g/l so2 : 143 mg/l fso2 : 41 mg/l

type : White

pack : Bottle

Young Wine Show 2001 - Silver Medal

Veritas 2001 - Bronze



ageing : 5 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: 10-15 years

Vines per hectare: 4000

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

about the harvest: The Sauvignon Blanc grapes are picked at the ripe stage in the cool of morning.

Tons per hectare yield: 10 Tons

in the cellar : The grapes are destalked and given 4-6 hours skin contact. The juice is then fermented at 16°C until dry, partly in barrels, partly in stainless steel tanks.

Barrel maturation: 2 months

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. French oak barrels for De Wetshof are specially selected from specific coopers to enhance the quality of the fruit.