

De Wetshof Blanc de Wet 2001

Beautifully rounded, dry and crisp blended white wine with a fruity nose. An easy drinking light wine for all occasions.



variety : Sauvignon Blanc | Sauvignon Blanc, Semillon

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 12.6 % vol rs : 1.5 g/l pH : 3.30 ta : 6.1 g/l va : 0.39 g/l so2 : 41 mg/l fso2 : 132 mg/l

type : White

pack : Bottle

Bronze - Veritas 2001

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: Grapes are grown on calcarious soils are harvested at night for this white blend.

Tons per hectare yield: 8 Tons

in the cellar : The juice is reductively processed and cold fermented to produce a fruity wine with prominent freshness.

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.