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# De Wetshof Mine D Or 2001

A deliciously rich wine with high fruity acids and sugars, rounded off with a touch of botrytis.


**variety :** Weisser Riesling | 100% Rhine Riesling
**winery :**
**winemaker :** Danie de Wet
**wine of origin :** Breede River
**analysis :** **alc :** 9.0 % vol **rs :** 75.2 g/l **pH :** 2.86 **ta :** 7.5 g/l **va :** 0.22 g/l **so2 :** 185 mg/l **fso2 :** 40 mg/l
**type :** White
**pack :** Bottle

Young Wine Show 2001 - Bronze Medal
Veritas 2001 - Bronze Medal

**ageing :** 5 years

**in the vineyard :** Climate: 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 gravely soils are extremely rich in lime with a 7.8 - 8 pH.
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.
Rainfall: Robertson is a winter rainfall area with aproximately 300mm per annum.
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: 16 years
Vines per hectare: 4,000
Trellising style: 6 Wire fence system cordon with spur pruning.

**about the harvest:** A Rhine Riesling cultivar is used for this natural sweet wine. De Wetshof has different types of soil as well as different different clones for the Mine D Or. Grapes are harvested from a specific clone on low sugar levels and high acid over 11g/l. A second batch of Rhine Rielsing clones is harvested with full ripe berries and high sugar.

**in the cellar :** A Rhine Riesling cultivar is used for this natural sweet wine. De Wetshof has different types of soil as well as different clones for the Mine Dâ€™Or. Grapes are harvested from a specific clone on low sugar levels and high acid of over 11g/l. A second batch of Rhine Riesling clones is harvested with full ripe berries and high sugar. These are then combined with the first batch and allowed to ferment together. The first batch gives the acidity and the second the full ripe flavour and high sugar. The fermentation is stopped when the sugar and acid are perfectly balanced. The result is a wine with a high sugar, high acidity and low alcohol content.

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.