

## De Wetshof Bateleur Chardonnay 2000

This premium quality uniquely complex Chardonnay is barrel selected by Danie de Wet personally from grapes grown on specific terroir and only in exceptional vintages.



**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Danie de Wet

**wine of origin :** Breede River

**analysis :** alc : 13.35 % vol    rs : 2.5 g/l    pH : 2.95    ta : 8.1 g/l    va : 0.55 g/l    so2 :  
102 mg/l    fso2 : 43 mg/l

**type :** White

**pack :** Bottle

Wine Spectator - 15 May 2003 - 89 Points  
Wine Enthusiast - April 2003 Issue - 88 Points  
Steve Tanzer International Wine Cellar Report - April 2003 - 90 Points  
Challenge Du Vin 2002 - France - Bronze  
Veritas 2002 - Bronze  
86 (100) Point Ranking - Wine Spectator - USA  
Veritas 2001 - Bronze

**ageing :** 4-8 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  
Age of the vines: 11-13 years  
Vines per hectare: 4000  
Trellising style: 6 Wire fence system cordon with spur pruning.

**about the harvest:** Grapes are picked in the early morning.  
Tons per hectare yield: 6-8

**in the cellar :** The grapes are destalked, crushed and the juice cleaned before fermentation commences. The juice is transferred to small French Oak barrels and the fermentation process is started with selected cultured yeasts. The juice ferments at 17-20°C. The wine matures for several months in the barrels under controlled temperature and humidity conditions. The Bateleur emblem signifies the freedom of choice the cellar master allows himself in the composition of this wine which is selected from different barrels to suit his personal taste.