

## De Wetshof Estate Methode Cap Classique Pinot Noir Brut 2010

This Méthode Cap Classique with its charming salmon color has a persistent bubble and a lively rich mousse. On the nose it expresses brioche, dark fruit and flowers, while the palate is alive with citrus and berry notes complemented by a slight hint of baked biscuits. This wine typifies a good Méthode Cap Classique's ability to offer wines that are fresh, lively yet elegant.

Enjoy on its own or with oysters, summer salads and fresh seafood.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** De Wetshof Estate

**winemaker :** Danie De Wet

**wine of origin :** Robertson

**analysis :** alc : 12.8 % vol    rs : 6.59 g/l    pH : 3.23    ta : 6.4 g/l    so2 : 6 mg/l    fso2 : 39 mg/l

**type :** 0

**pack :** Bottle    **size :** 0    **closure :** Cork

### in the vineyard :

#### 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 Dani 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 of noble white wines in South Africa and has also introduced superior red cultivars to the Robertson Wine Valley.

On de Wetsho a firm belief prevails, namely that one cannot know where they are going unless they know where they have come from. This is why the history of the De Wetshof's vinetards 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 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 site-specific vineyard management and winemaking 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.

**Wine of Origin:** Robertson, De Wetshof Estate, 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 has a cooling effect on the vineyards, allowing the grapes to ripen evenly and in perfect balance. The dry climate and the bracing breeze keeps 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

Rocky mountain gravel soil with an abundance of free limestone and complemented with a slight clay component assisting in the water hold capacity of the soil. The high



pH, of the De Wetshof soils ensures ideal vineyard conditions for the growing of Chardonnay and Pinot Noir, allowing true varietal expression.

#### **Pest Control**

Due to a very dry climate, spraying is minimal compared to other wine growing regions.

#### **Vineyard Information**

Age of vines: 10 years

Vines per hectare: 3 600

Rootstock: 101-14 US8-7

Trellising style: 6 Wire fence system cordon with spur pruning

#### **about the harvest:**

The grapes were picked in the coolness of mornign, with the emphasis on capturing the natural complexities of the Pinot Noir grapes during the early stages of ripening so as to produce a base wine of high natural acidity.

Yield: 2t/ha

#### **in the cellar :**

Following the classical production process for the making of great sparkling wine, whole bunch pressing of the grapes was done for complexity After 3 - 5 hours skin contact to ensure a classic rosé hue, the juice was allowed to settle for 12 hours before fermentation took place in stainless steel tanks at a cool temperature of 11° C After 21 days' fermentation, the wine was racked from the gross lees and left partly in tank on the fine lees for 8 months to mature.

The wine was bottled and allowed to go into the process of a second fermentation during which the bubbles were formed. In total, the wine spent 42 months in bottle on fine lees for character and complexity before being degorged and sealed with cork. No dosage was added, allowing for a character expressing the classic elegance of Pinot Noir in a fresh and sophisticated sparkling wine.

## **De Wetshof Estate**

**Robertson**

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[www.dewetshof.com](http://www.dewetshof.com)