

Danie de Wet Sauvignon Blanc 2001

An elegant, steely-flinty dry wine with subtle fruit flavours on the palate and a crisp clean aftertaste. Serve chilled - ideal with chicken, fish, salads, light meat dishes and pasta.

variety : Sauvignon Blanc | Sauvignon Blanc

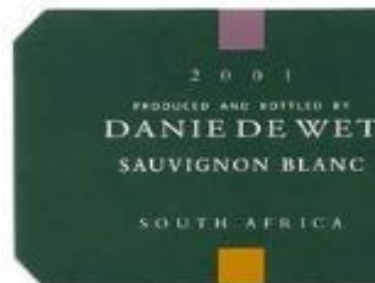
winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 13.0 % vol rs : 2.0 g/l pH : 3.40 ta : 6.50 g/l so2 : 112 mg/l fso2 : 45 mg/l

type : White



ageing : 2 years.

in the vineyard : The ideal soil conditions for vineyard cultivation in the Cape allows Danie de Wet to match specific cultivars to their ideal soil requirements, in the belief that good wine is made in the vineyard, not in the cellar.

Rootstock: Richter 99, 110, 101-14

Age of the vines: 4-14 years

Yield: 11 Tons per hectare

Soil type: Gravel lime

Vines per hectare: 4000

Trellising Style: 6 Wire fence system, cordon with spur pruning

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

in the cellar : The grapes were destalked and given 24 hours skin contact. The juice is then fermented at 14-16°C until dry. There was no barrel maturation.