

## Danie de Wet Call of the African Eagle Chardonnay 2001

A classical lightly wooded Chardonnay. A dry wine with strong lemony, yeasty flavours and a lingering nutty aftertaste. Serve lightly chilled as a delicious aperitif or as an ideal partner to chicken, seafood or pasta.

**variety :** Chardonnay | Chardonnay

**winery :**

**winemaker :** Danie de Wet

**wine of origin :** Breede River

**analysis :** alc : 13.92 % vol   rs : 2.40 g/l   pH : 3.49   ta : 5.60 g/l   so2 : 100 mg/l  
fso2 : 49 mg/l

**type :** White

Veitas 2001 - Gold

This wine is served on Delta Airline

**ageing :** 2 to 5 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: 11-18 years

Yield: 8 tons per hectare

Soil type: Gravel lime

Vines per hectare: 4000

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

**in the cellar :** A pioneer of Chardonnay in South Africa, Danie uses traditional winemaking techniques, combined with modern technology to create a wine with rich yet elegant tropical, fruit flavours and subtle French oak complexity

The juice for this wine was selected from clones strong in citrus flavour. The wine fermented in small French oak barrels at 17-20°C. After fermentation it was left on the lees for a short period to compliment the delicate nature of the wine.

Barrel maturation - 2 months