

Danie de Wet Chardonnay Sur Lie 2000

An unwooded Chardonnay matured on the lees, producing a fresh, lemony flavoured wines with a yeasty, nutty aftertaste. Serve chilled - ideal with chicken, fish and pasta.

variety : Chardonnay | Chardonnay

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 12.99 % vol rs : 4.75 g/l pH : 3.38 ta : 6.90 g/l so2 : 113 mg/l
fso2 : 54 mg/l

type : White

Veritas 2000 - Gold

Decanter March - Tim Atkin 2001 - The Dankie De Wet Chardonnay Sur Lie 2000 rated as the best buy in the UK sub 10 pounds.

Food & Drink - Tim Atkin 2001 - Rated as the best for Chardonnay under Â£4.99 in the UK. He declared: "A super fresh unadomed Cape Chardonnay with no oak trimmings. Melon and tropical fruit characters are underpinned by crisp acidity. Ageing on lees has given the wine a buttery, mealy note".

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: 13 years

Yield: 8 tons per hectare

Soil type: Gravel lime

Vines per hectare: 4000

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

about the harvest: This Chardonnay is selected from specific clones. The grapes were harvested early in the morning at optimum ripeness.

in the cellar : It fermented in stainless steel tanks after which it was left on the fine lees for a few months. There was no barrel maturation.

