

De Wetshof Bateleur Chardonnay 2001

Veritas 2003 - Bronze

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 : 14.0 % vol rs : 5.0 g/l pH : 3.07 ta : 7.2 g/l va : 0.57 g/l so2 : 116 mg/l fso2 : 49 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

International Wine & Spirit Competition Awards 2003 - Silver

Veritas 2003 - Bronze

Chardonnay du Monde 2003 France - Silver

IWSC Awards 2003 - Silver

International Wine Challenge 2002 UK - Bronze

The Classic Wine Trophy 2002 - Silver

Malcolm Gluck's Superplonk Website - The De Wetshof Estate Bateleur Chardonnay 2001 received a 17 point rating in November 2002 on the UK Wine Critic. Malcolm Glucks website called Superplonk. The highest by a South African Wine in the Â£10.00 to Â£15.00 price category.

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.

Rainfall: Robertson is a winter rainfall area with approximately 300 mm per annum.

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 17-20Â°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.

Danie de Wet adjusts his methods of winemaking from year to year, according to weather conditions and grape quality, in the belief that wine is made in the vineyard and not in the cellar.

Cooper: French oak barrels for De Wetshof are specially selected from specific coopers to enhance the quality of the fruit .