

De Wetshof Chardonnay D Honneur 2002

International Swiss Airline Awards 2005 - Silver
International Wine & Spirit Competition 2004 - Bronze
Swiss International Air Lines Wine Award 2004 - Seal of Approval
Kenya Airways - Airways Listing 2004
Veritas 2003 - Bronze
Concours Mondial Bruxelles 2003 - Silver

This is a multi-dimensional wine distinguished by a remarkable complexity of flavours derived from the fine quality of grapes and good wood. Its rich, yeasty-nutty flavours make this wine an ideal accompaniment to gourmet fare.



variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 14.06 % vol rs : 2.3 g/l pH : 3.1 ta : 6.2 g/l va : 0.69 g/l so2 : 85 mg/l fso2 : 32 mg/l

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

pack : Bottle

Wine Enthusiast Magazine, March 2005 Buying Guide - Editor's Choice

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Fairbairn Capital Trophy Wine Show 2003 - Bronze

Wine Magazine UK - June 2003 - Bronze

Concours Mondial Bruxelles 2003 - Silver

ageing : Best with in 4-5 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.

Soil Type: Gravel lime

Rootstock: Richter 99, 110 & 101-14

Age of the vines: 11-18 Years

Vines per hectare: 4000

Trellising style: 6 Wire fence system cordon with spur pruning

Tons per hectare yield: 8 Tons

in the cellar : The wine is barrel fermented, then matured on the lees in French oak for several months.

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.