

Danie de Wet Chardonnay Sur Lie 2001

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 : 13.5 % vol rs : 1.80 g/l pH : 3.45 ta : 6.00 g/l so2 : 106 mg/l

fso2 : 45 mg/l

type : White

Veritas 2001 - Bronze

The Guardian - Malcolm Gluck - Received an 16.5 point ranking - he declared: "Danie de Wet Chardonnay Sur Lie 2001, from South Africa, is also deserving of extra extravagant praise: it is one of the most elegant Chardonnays in the world for the money - restrained, lithe and crisp."

Decanter - November - was rated by an expert teams as one of the 50 Best white wines in the UK under Â£10.00



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.