

## Danie de Wet Riesling 2002

Danie de Wet Riesling is a dry, yet delicate wine, abundantly complex on the nose and palate with typical spicy, deep fruity flavour.

Serve chilled - ideal with chicken, fish, salads, light meat dishes and pasta.

**variety** : Riesling | Riesling

**winery** :

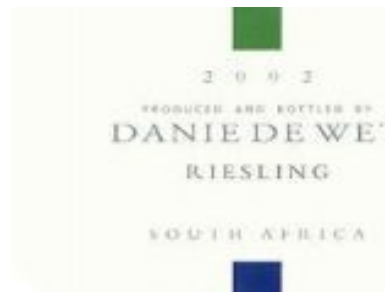
**winemaker** : Danie de Wet

**wine of origin** : Breede River

**analysis** : **alc** : 12.21 % vol **rs** : 8.0 g/l **pH** : 3.22 **ta** : 5.9 g/l **va** : 0.26 g/l **so2** : 92 mg/l **fso2** : 31 mg/l

**type** : White

**pack** : Bottle



**ageing** : 3-5 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 7.8-8 Ph.

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.

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

Vines per hectare: 4000

Trellising style: 6 Wire fence system cordon with spur pruning

**about the harvest**: The grapes are picked early in the morning, destalked and given no skin contact.

**in the cellar** : The juice is fermented in stainless steel tanks at a low 16-18°C until dry. After fermentation the young wine is cleaned and allowed a period of rest before bottling.

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.