

## De Wetshof Blanc Fume 2003

A complex Sauvignon Blanc robust and fruity, with a style of itâ€™s own.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :**

**winemaker :** Danie de Wet

**wine of origin :** Breede River

**analysis :** alc : 11.43 % vol   rs : 1.0 g/l   pH : 3.39   ta : 5.8 g/l   va : 0.34 g/l   so2 : 125 mg/l   fso2 : 59 mg/l

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

**pack :** Bottle



**ageing :** 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.

**Rootstock:** Richter 99, 110, 101-14

**Age of the vines:** 10-15 years

**Vines per hectare:** 4000

**Trellising style:** 6 Wire fence system cordon with spur pruning.

**in the cellar :** The grapes are destalked and given 4-6 hours skin contact. The juice is then fermented at 16Â°C until dry, partly in barrels, partly in stainless steel tanks.

**Barrel maturation:** 2 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. French oak barrels for De Wetshof are specially selected from specific coopers to enhance the quality of the fruit.

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