

De Wetshof Blanc de Wet 2003

Veritas 2003 - Silver

Beautifully rounded, dry and crisp blended white wine with a fruity nose. An easy drinking light wine for all occasions. Blend of Sauvignon Blanc & Cape Riesling.



variety : Sauvignon Blanc | Sauvignon Blanc, Cape Riesling

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 12.02 % vol rs : 1.2 g/l pH : 3.33 ta : 6.1 g/l va : 0.45 g/l so2 : 129 mg/l fso2 : 51 mg/l

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

pack : Bottle

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ageing : 2 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: 11-18 years

Vines per hectare: 4000

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

about the harvest: Grapes are grown on calcareous soils are harvested at night for this white blend.

Tons per hectare yield: 8 Tons

in the cellar : The juice is reductively processed and cold fermented to produce a fruity wine with prominent freshness.

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.