

Nature in Concert Dukesfield Pinot Noir 2001

The soft, velvety cherry and redcurrant flavours on the nose of Danie de Wet Pinot Noir lingers on the palate. Smooth tannins and added dimension through careful oak maturation makes this an elegant wine. Ideal with veal, risotto pate and gamebirds.

variety : Pinot Noir | Pinot Noir

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 14.37 % vol rs : 2.5 g/l pH : 3.45 ta : 5.7 g/l so2 : 124 mg/l fso2 : 48 mg/l

wooded



ageing : 7-8 year curve

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.

Rootstock: 101/14

Age of vines: 4 years

Yield: 6 Tons per hectare

Soil type: Gravel lime

Vines per hectare: 4000

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

about the harvest: The grapes were picked at optimum ripeness.

in the cellar : The juice was cold soaked and had skin contact for 8 days. It fermented dry on the skins and malolactic fermentation took place in small French oak barrels whereafter it further matured in the barrels for 12 months 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.