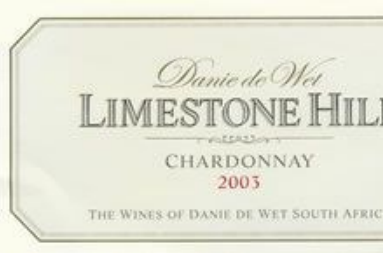
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Danie de Wet Limestone Hill Chardonnay 2003



Chardonnay du Monde 2005 - Silver
International Wine & Spirit Competition 2004 - Commended
Chardonnay du Monde 2004 - Silver
Veritas 2003 - Silver
Fresh green apples combined with delicate citrus aromas on the nose follow through on the palate with a long tangy finish of delicious full round ripe peaches, green apples and nutty, citrus flavours. Best served with white meat and vegetables. It is the ideal companion to appetisers, seafood and light meals.

variety : Chardonnay | 100% Chardonnay
winery :
winemaker : Danie de Wet
wine of origin : Breede River
analysis : alc : 13.58 % vol rs : 1.7 g/l pH : 3.35 ta : 6.2 g/l so2 : 131 mg/l fso2 : 58 mg/l
type : White

Chardonnay du Monde 2005 - Silver
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ageing : 2-3 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 aproximately 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
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.

in the cellar : The wine is tank fermented, after which it is left on the lees for a few months, being stirred weekly until bottling.
Barrel maturation: None
This Chardonnay is made from grapes grown on high calcareous gravely hills. After fermentation the wine matured on the lees for a few 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.

Cooper: French oak barrels for De Wetshof are specially selected from specific

coopers to enhance the quality of the fruit.