

De Wetshof Semillon Sauvignon Blanc 2003

Swiss International Air Lines Wine Award 2004 - Seal of Approval
Veritas 2003 - Silver

Robertson Young Wine Show 2003 - Silver

Colour: Green Tint

Nose: Creamy biscuit with Tropical Pineapple flavours

Palate: The 60% Semillon gives a lot of structure to the wine. The Sauvignon Blanc adds elegance to the blend. Aftertaste is creamy and citrus with well integrated wood structures.



variety : Semillon | 60% Semillon, 40% Sauvignon Blanc

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 12.62 % vol rs : 1.3 g/l pH : 3.32 ta : 6.5 g/l so2 : 132 mg/l fso2 : 46 mg/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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: 6-8 years

Yield: 8 Tons per hectare

Soil type: Gravel lime

Vine per hectare: 3000

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

in the cellar : This Sauvignon Blanc and Semillon are selected from specific clones.

The Sauvignon Blanc is tank fermented. The Semillon was fermented in new French oak barrels.

Barrel maturation: 4 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.