

Danie de Wet Nature in Concert Pinot Noir 2002

Winpac Wine Show 2005

International Wine & Spirit Competition 2004 - Silver

International Swiss Airline Awards 2004 - Silver

Veritas 2004 - Bronze

Decanter World Wine Awards 2004 - Bronze

Veritas 2003 - Silver

The wine matured in small French oak barrels for several months. It has strong strawberry flavours on the nose with elegant, ripe tannins which follows through onto the palate.

Ideal with veal, risotto, pate and gamebirds.



variety : Pinot Noir | 100% Pinot Noir

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 15.0 % vol rs : 3.5 g/l pH : 3.65 ta : 5.2 g/l va : 0.61 g/l so2 : 67 mg/l fso2 : 23 mg/l

type : Red wooded

Winpac Wine Show 2005 - Bronze

International Wine & Spirit Competition 2004 - Silver

International Swiss Airline Awards 2004 - Silver

Veritas 2004 - Bronze

Decanter World Wine Awards 2004 - Bronze

Veritas 2003 - Silver

ageing : Maturation Potential: 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 aproximately 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: 7 years

Yield: 2 Tons per hectare

Soil type: Gravel lime

Vines per hectare: 4000

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

about the harvest: Grapes were picked at optimum ripeness.

in the cellar : The juice was cold soaked and had skin contact for 8 days. It was fermented dry on the skins and melolactic 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.