

## De Wetshof Bateleur Chardonnay 2002

International Swiss Airline Awards 2005 - Silver  
Chardonnay du Monde 2005 - Silver  
International Wine & Spirit Competition 2004 - Commended  
International Wine Challenge 2004 - Silver  
Swiss International Air Lines Wine Award 2004 - Bronze  
Chardonnay du Monde 2004 - Silver  
Bronze - International Wine and Spirit Competition (IWSC) 2005  
Veritas 2005 - Bronze

This premium quality uniquely complex Chardonnay is barrel selected by Danie de Wet personally from grapes grown on specific terroir and only in exceptional vintages.



**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Danie de Wet

**wine of origin :** Breede River

**analysis :** alc : 14.2 % vol    rs : 1.7 g/l    pH : 3.21    ta : 6.5 g/l    va : 0.66 g/l    so2 : 92 mg/l    fso2 : 49 mg/l

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

**pack :** Bottle

Veritas 2005 - Bronze  
Chardonnay du Monde 2005 - Silver  
International Wine and Spirit Competition (IWSC) 2005 - Bronze  
Swiss International Airlines Wine Awards 2005 - Silver  
International Wine & Spirit Competition 2004 - Silver  
International Wine Challenge 2004 - Silver  
Swiss International Air Lines Wine Award 2004 - Bronze  
Chardonnay du Monde 2004 - Silver  
Veritas 2004 - Silver

**ageing :** 4-8 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

**Age of the vines:** 11-13 years

**Vines per hectare:** 4000

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

**about the harvest:** Grapes are picked in the early morning.

**Tons per hectare yield:** 6-8

**in the cellar :** The grapes are destalked, crushed and the juice cleaned before

fermentation commences. The juice is transferred to small French Oak barrels and the fermentation process is started with selected cultured yeasts. The juice ferments at 17-20°C. The wine matures for several months in the barrels under controlled temperature and humidity conditions. The Bateleur emblem signifies the freedom of choice the cellarmaster allows himself in the composition of this wine which is selected from different barrels to suit his personal taste.

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.