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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 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
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 17-20ÂºC. 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.