

## Danie de Wet Naissance Cabernet Sauvignon 2002

This first red from Danie shows soft plum and ripe berry fruit. Smooth tannins and added dimension through careful oak maturation makes this a very elegant wine.

Ideal with most red meat dishes and casseroles.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :**

**winemaker :** Danie de Wet

**wine of origin :** Breede River

**analysis :** alc : 13.37 % vol    rs : 2.1 g/l    pH : 3.4    ta : 6.64 g/l    va : 0.39 g/l    so2 : 117 mg/l    fso2 : 38 mg/l

**type :** Red      **wooded**



**ageing :** 7 to 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 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 approximately 300 mm per annum.

Pest Control: Due to a very dry climate, spraying is minimal compared to other wine growing regions.

The ideal soil conditions for vineyard cultivation in the Cape allows Danie de Wet to match specific cultivars to their ideal soil requirements, in the belief that good wine is made in the vineyard, not in the cellar.

Rootstock: Richter 101-14

Age of the vines: 8 years

Yield: 6-8 tons per hectare

Soil type: Gravel lime Vines per hectare: 4000

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

**in the cellar :** The juice for this wine was cold soaked before it was fermented. Malolactic fermentation took place in small French Oak barrels whereafter it matured in the barrels for several 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.