

De Wetshof Bateleur Chardonnay 1998

The Bateleur emblem signifies the freedom of choice the cellar master allows himself in the composition of this wine which is selected from different barrels to suit his personal taste.



variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.09 ta : 6.9 g/l va : 0.57 g/l so2 : 34/72 mg/l

type : White

pack : Bottle

Chardonnay Du Monde 2001 France - Bronze Medal
International Wine & Spirits Competition 2001 - Commended Medal
Michelangelo International Wine Awards 2001 - Gold Medal
Challenge International du Vin 2001 - France - Silver Medal
Wine Spectator April 30th - USA 2001 - 86 Points
Veritas 2000 - Silver
International Wine & Spirits 2000 - London - Silver Medal
Challenge International du Vin 2000 - France - Silver Medal
Veritas 1999 - Gold

"If you want to really impress your wine snob friends the 1998 De Wetshof Estate "Bateleur" Chardonnay is a deal ringer for a serious white Burgundy like a Puligny-Montrachet" - Quote in the Newark Star-Ledger (New Jersey, USA) - 4th September by T.J Foderaro.

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.

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. 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.

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. Barrel maturation - 8 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. French oak barrels for De Wetshof are specifically selected from specific coopers to enhance the quality of the fruit.