

Danie de Wet Sauvignon Blanc 2004

An elegant, steely-flinty dry wine with subtle fruit flavours on the palate and a crisp clean aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

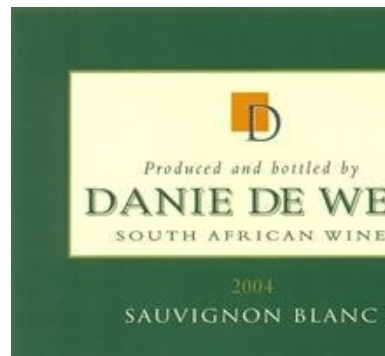
winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 11.1 % vol rs : 2.0 g/l pH : 3.42 ta : 7.46 g/l so2 : 81 mg/l fso2 : 28 mg/l

type : White



ageing : 2 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.

Rootstock: Richter 99, 110, 101-14

Age of the vines: 4-14 years

Yield: 8 tons per hectare

Soil type: Gravel lime

Vines per hectare: 4000

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

about the harvest: The Sauvignon Blanc grapes are picked at a ripe stage early in the morning.

in the cellar : The grapes were destalked and given 24 hours skin contact. The juice is then fermented at 14 - 16°C until dry.

Barrel maturation: None

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.