



## De Wetshof Methode Cap Classique Brut 2009

main variety Chardonnay

vintage 2009

analysis alc: 12.0 | ph: 3.3 | rs: 6.1 | ta: 6.9 | ts02: 42 | fs02: 8

type 0

producer De Wetshof Estate

style Off Dry

winemaker Peter de Wet

wine of origin Western Cape

### tasting notes

An elegant brut Methode Cap Classique with yeasty citrus aromas and zesty mineral flavours. Small petillant bubbles tingle on the long, lingering palate. The ideal companion to all festive occasions.

### blend information

60% Chardonnay, 40% Pinot Noir

### food suggestions

The ideal companion to all festive occasions.

### in the vineyard

Wine of Origin: Robertson, De Wetshof Estate, South Africa

#### Climate

The Robertson Valley is characterised by cold winters and sunny summers, with an average annual rainfall of 350 - 400mm. In summer a fresh southerly breeze has a cooling effect on the vineyards, allowing the grapes to ripen evenly and in perfect balance. The dry climate and the bracing breeze keeps pests to a minimum, resulting in sparse spraying programmes.

#### 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.

#### Soils

The gravelly soils are extremely rich in lime with 7.8-8pH.

#### Pest Control

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

#### Vineyard Information

Soil Type: Gravel lime

Age of vines: 10 years

Vines per hectare: 3 600

Rootstock: 101-14 US8-7

Soil pH: 7.5-8.3

Trellising style: 6 Wire fence system cordon with spur pruning

### about the harvest

Grapes are handpicked at 20° B.

### in the cellar

Grapes are whole bunch pressed after harvesting. The juice is treated with gelatine and Mostrein and left to settle down for 12 hours. Fermentation takes place in tank at 11° C for 21 days. After fermentation the wine is racked from the gross lees and left to mature on the fine lees in barrels for 12 months.