



DE WETSHOF ESTATE RIESLING 2017

AN INTRODUCTION TO DE WETSHOF ESTATE

De Wetshof is a third generation wine estate in South Africa's Robertson Valley, where wine has been made for over 150 years. Here Danie de Wet, proprietor and cellar master, is assisted by sons and co-owners Johann (viticulture and marketing) and Peter (winemaker). De Wetshof Estate is a pioneer of noble white wines in South Africa and has also introduced superior red cultivars to the Robertson Wine Valley.

On De Wetshof a firm belief prevails, namely that one cannot know where you are going unless you know where you have come from. This is why the history of De Wetshof's vineyards plays a profound role in determining present and future wine quality. Since the early 1970's meticulous records have been kept on each vineyard as to the plants' reaction to soil-types, irrigation and the vagaries of climate, as well as their development and progress over the years. Each vineyard is thus vinified separately during the wine-making process, the wine-makers having a clear understanding of what the fruit of each vineyard's labour is going to deliver during a specific year.

This commitment to site-specific vineyard management and wine-making has been an integral part of the De Wetshof ethos from the outset and remains a vital and non-negotiable aspect of all the Estate's wines.

THE RIESLING VINEYARD

Planted in July 2001. The size of the vineyard is 1,53Ha and 5,208 vines were planted.

VINIFICATION

The Riesling grapes are picked in the coolness of morning, and the emphasis is on capturing that perfect ripe stage when the fruit has developed the rich, true characters of the Riesling grape. Riesling features need to be maintained, and all efforts are made to produce a wine of elegance and unique site expression.

Grapes enter the cellar under reductive conditions where they are de-stemmed and pressed and the juice is allowed to settle. After settling the clean juice is rack off the sediment and moved into stainless steel tanks for fermenting under controlled cold temperatures. Once fermentation is complete the wine is racked from the thick muddy lees and kept on the fine lees at very low temperatures. After the wine has gained further complexity from lees contact it is racked and prepared for bottling.

PRODUCT DESCRIPTION

Typical to Riesling one finds a steely character with parallel acidity, all beautifully integrated into grapefruit and a perfumed gallery of delicious ripe fruit flavours and finished off with intense minerality which shows the unique expression of the site. A slight intriguing hint of spice and an exotic waxiness adds a further dimension to a wine made from one of the world's great white wine cultivars.

The succulent palate structure makes this an ideal food wine, superb with oysters, barbecued meats, cream-based pasta dishes, light curries as well as roast pork and veal dishes. A complex fruit structure makes Riesling one of the few wines able to stand-up to spicy Oriental dishes.

ORIGIN

Vineyard block 22 (The Landmark). Wine of Origin De Wetshof Estate.

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 keep pests to a minimum, resulting in sparse spraying programmes.

IRRIGATION

Controlled computerised irrigation systems including the monitoring of soil moisture content ensure the vines are given exactly the right amount of water at the right time to produce grapes of optimum ripeness and developed flavours.

SOILS

Lying on a steep slope, soils are rocky and full of mountain gravel. A pronounced clay component assists with water-retention. The coolness of the soils on the west-facing slope are conducive to the vines' root-development ensuring all growing phases occur in balance and harmony.

VINEYARD INFORMATION

Age of the vines	11 years
Vines per hectare	4160
Rootstock	Richter 110-14
Planting row	2,4m x 1m
Soil pH	6,0 - 7,0
Trellising style	7 Wire fence system cordon with spur pruning and Guyot system.
Yield	4 - 6 tons per hectare
Maturation potential	5 - 10 years

CHEMICAL ANALYSIS

Cultivar	100% Riesling
Vintage	2017
Alcohol	12.14%
Total Acidity	7.5 %
pH	2.94
Sugar	21.3 g/l
SO ₂	39/137

