# DE WETSHOF ESTATE LILYA ROSÉ 2022

## 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 cellarmaster, 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 discovering and determining the various terrains on De Wetshof, as well as an absolute focus on site-specific vineyard management and winemaking, 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.

## VINIFICATION

The grapes are handpicked in the coolness of morning, and the emphasis is on capturing the natural complexities of the grape immediately for the making of this wine. Once de-stemming, and a gentle pressing and overnight settling without skin contact are complete, the juice is racked off from the sediment and pumped into stainless steel tanks for alcohol fermentation.

## PRODUCT DESCRIPTION

Hues of onion-skin and salmon-pink are the result of a rosé made to the classic method of bleeding juice of red grapes shortly after crushing. The floral aroma leads to a freshness on the palate showing notes of red berries, stone-fruit and plums, with a lingering undertone of light spice and honeycomb.

## ORIGIN

Wine of Origin Robertson, 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. Nights are chilly and during summer months a mist often shrouds the vineyards until late morning. The dry climate and 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

An abundance of free limestone is complemented by a heavy clay component ensuring excellent water-retention and adding structure and fullness to this delicate wine. These soils have high free lime content on De Wetshof. This adds complexity and structure to the wines, allowing optimum varietal expression with classic Cabernet Franc flavours of soft floral, spicy red berry fruit.

## VINEYARD INFORMATION

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|---|---|
| Age of the vines | 12-16 years |
| Vines per hectare | 4000 and some sections 4500 |
| Rootstock | Richter 99 and Richter 110 |
| Planting row | 2,4m x 1m and 1,83m x 1,2m |
| Soil pH | 7,2 – 8,2 |
| Trellising style | 6 Wire fence system cordon with spur pruning. |
| Yield | 6 – 8 tons per hectare |
| Barrel maturation | None |
| Maturation potential | 3 - 5 years |

## CHEMICAL ANALYSIS

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|---|---|
| Cultivar | 100% Cabernet Franc |
| Vintage | 2022 |
| Alcohol | 13.2% |
| Total Acidity | 5.5 g/l |
| pH | 3.54 |
| Sugar | 1.8 g/l |
| $SO_2$ | 42/152 |

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