

DE WETSHOF ESTATE EDELOES 2006

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.

VINIFICATION

This natural dessert wine is only made in years when higher than average humidity allows the Riesling grapes to develop to the exquisitely ripe stage when the feature known as Noble Rot sets in. During the middle of the harvest the fungus botrytis cinerea ennobles the grapes, building sugar content and acidity while the flavour and aroma components are concentrated to divinely decadent levels. The fully ennobled grapes are carefully selected by hand and the juice is transferred to stainless steel tanks to ferment.

PRODUCT DESCRIPTION

Amber in colour and a jewel-like in the mouth, this rich naturally sweet wine offers wine lovers an ethereal drinking experience. A rich aroma of botrytis, apricot and tea leads to an intense and nectar-like palate, with the natural acidity providing a clean, fresh finish. This wine can be enjoyed with cheese and desserts.

ORIGIN

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 from the Cape L'Agulhas coast 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.

IRRIGATION

Computerised irrigation systems linked to weather station data and the monitoring of soil moisture-content ensures the vines are given the correct amount of water needed 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	9 years
Vines per hectare	4 160
Rootstock	101-14
Planting row	2,40m x 1,0m
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	15 – 20 years



CHEMICAL ANALYSIS

Cultivar	100% Rhine Riesling
Vintage	2006
Alcohol	10%
Total acidity	8.7 g/l
pH	3.19
Sugar	113.8 g/l
SO ₂	14/130

