



De Wetshof Bateleur Chardonnay 2009

main variety Chardonnay

vintage 2009

analysis alc: 14.5 | ph: 3.3 | rs: 2.5 | ta: 6.4

type White

producer De Wetshof Estate

style Dry

winemaker Danie de Wet

taste Fruity

wine of origin Robertson

body Full

tasting notes

This premium quality uniquely complex Chardonnay is barrel picked by Danie de Wet personally from grapes grown on specific terroir and only in exceptional vintages.

ageing potential

4 - 8 years

blend information

100% Chardonnay

in the vineyard

Danie de Wet present owner and winemaker of De Wetshof Estate, studied viticulture and cellar technology at Geisenheim, the famous German wine institute.

Danie pioneered the noble white varieties of Europe in South Africa and today the estate of 200 hectares specialises in superior white wines exclusively. Thus De Wetshof, the first registered wine estate in the Robertson region, made South Africa's first Chardonnay Superior, Sauvignon Blanc and Rhine Riesling Superior. Today Danie specialises in Chardonnay.

Climate: Winter rainfall approximately 300mm 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.

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 a very high pH - similar to soils of the leading wine growing regions in the world.

Rainfall: Robertson is a winter rainfall area with approximately 300mm per annum.

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

Winemaking Methods: 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.

Soil Type: Gravel lime

Age of the vines: 11 - 13 years

Rootstock: Richter 99

Vines per hectare: 4,000

Trellising style: 6 Wire fence system cordon with spur pruning

Tons per hectare yield: 6 - 8

about the harvest

Grapes are picked in the early morning.

in the cellar