

De Wetshof Finesse/Lesca Chardonnay 2006

2008 John Platter - 3 ½ Stars
Chardonnay du Monde 2007 - Bronze Medal
Steve Tanzers (USA) Ratings - March 2007 87/100
Wine Spectator 2007 - 89 Points
Veritas 2007 - Bronze
Veritas 2006 - Silver

A classical, lightly structured, steely dry wine with strong lemony, yeasty flavours and a lingering nutty aftertaste.

variety : Chardonnay | 100% Chardonnay

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 13.76 % vol rs : 2.2 g/l pH : 3.11 ta : 6.5 g/l va : 0.23 g/l so2 : 96 mg/l fso2 : 56 mg/l

type : White **wooded**

pack : Bottle **closure :** Cork

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ageing : 2 - 5 years.

in the vineyard : Climate: 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: Gravel Lime. The gravelly soils are extremely rich in lime with a 7.8 - 8 pH.

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.

Cooper: French oak barrels for De Wetshof are specially selected from specific coopers to enhance the quality of the fruit.

Rootstock: Richter 99, 110 and 101-14

Age of the vines: 11 - 18 years

Vines per hectare: 4,000

Trellising style: 6 Wire fence system cordon with spur pruning.

Tons per hectare yield: 8 Tons

about the harvest: The juice for this wine is selected from clones strong in citrus flavour.

in the cellar : The fermentation process takes place in oak barrels at 17-20°C and after fermentation the wine is left on the lees for a relatively short period to complement the delicate nature of the wine.

Barrel maturation: 3 months



De Wetshof Estate

Robertson

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