

## De Wetshof Finesse / Lesca Chardonnay 2012 (375ml)

The soils' limestone and clay components help the vines to develop strong citrus flavours with a pronounced nuttiness on the mid-palate which leads through to a clean finish with zesty citrus notes.

Enjoy with leg of lamb, grilled or barbecued meat such as lamb chops and sausages, as well as seafood and grilled fish.

**variety :** Chardonnay | 100% Chardonnay

**winery :** De Wetshof Estate

**winemaker :** Danie de Wet

**wine of origin :** Robertson

**analysis :** alc : 13.00 % vol    rs : 2.00 g/l    pH : 3.2    ta : 7.5 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

2013 Veritas Wine Awards - Silver Award

2013 International Wine and Spirit Competition - Bronze

**ageing :** The wine matures beautifully, the years adding dimension and complexity.  
/Maturation potential: 6 - 12 yearsbr /

**in the vineyard :** 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 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.

### Origin

Vineyards block numbers 20, 19 and 34/35. 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 from the Cape 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.

The dry climate and the bracing breeze keep pests to a minimum, resulting in sparse spraying programmes.

### 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

Rocky, gravelly mountain soils rich in limestone with a significant amount of clay to assist in the water-retention capacity helps the vines to develop fruit with strong citrus flavours and a characteristic nuttiness on the mid-palate and finish.

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.

Age of the vines: 12 - 20 years

Vines per hectare: 4,000 and 4,500

Rootstock: Richter 99 and Richter 110

Planting row: 2,4m x 1m and 1,83m x 1,2m

Soil pH: 7,5 - 8,3

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

**about the harvest:** The grapes are picked in the coolness of morning, and the emphasis is on capturing the beautiful rich complexities, nutty flavours and pronounced citrus finish which consistently characterise the wines produced from these vineyards.

**in the cellar :** Once de-stemming, pressing and overnight settling have been completed, the juice is raked off from the sediment and moved into French oak barrels specially selected by Monsieur Christian Radoux. For this wine we use first fill barrels as well as second fill barrels. The selected French oak enhances the nutty and citrus fruit flavours emanating from the vineyard's rich calcareous soil and high concentration of rock and clay, with the wood also unleashing a plush elegance into the wine.

After barrel-fermentation, the wine remains on the lees under controlled temperatures. Weekly stirring (boutonnage) of the lees ensures maximum flavours are released into the wine. After some months the wines are raked off the lees and returned to the barrels for the completion of barrel-maturation, with bottling commencing once the wine meets exacting quality requirements of the winemaking team.

Barrel Maturation: 12 months

## De Wetshof Estate

Robertson

023 615 1853

[www.dewetshof.com](http://www.dewetshof.com)