

## De Wetshof Finesse/Lesca Chardonnay 2001

### Veritas 2001 - Silver

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



**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Danie de Wet

**wine of origin :** Breede River

**analysis :** alc : 14.5 % vol   rs : 3.6 g/l   pH : 3.16   ta : 6.5 g/l   va : 0.44 g/l   so2 : 103 mg/l   fso2 : 45 mg/l

**type :** White

**pack :** Bottle

Florida State Fair 2002 - Bronze Medal

Veritas 2001 - Silver

Expovina International Wein-Prämierung Zürich 2001 - Gold Diploma

87 points - Wine Enthusiast - July 2002 (USA)

Challenge International Du Vin 2002 - France - Silver

**ageing :** 2-5 years.

**in the vineyard :** Climate: Winter rainfall approximately 300 mm 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.

**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.

**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.

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

**Rootstock:** Richter 99, 110 and 101-14

**Age of the vines:** 11-18 years

**Vines per hectare:** 4000

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

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

**Tons per hectare yield:** 8 Tons

**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 compliment the delicate nature of the wine. 2 months Barrel maturation.

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