

Limelight Unwooded Chardonnay 2015

Heavy clay soils rich in limestone allow this Chardonnay to emit optimum varietal expression in a cloak of diversity and complexity. The Limelight Chardonnay has notes of grapefruit, nuts and summer fruit, with the complexity balanced by a nuanced elegance ending with a delicate ripeness and lip-smacking fresh tang.

As a culinary companion, Limelight Chardonnay is superb with sushi, tapas and Thai noodles. Enjoy chilled.

variety : Chardonnay | 100% Chardonnay

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Robertson

analysis : alc : 12.7 % vol rs : 3.7 g/l pH : 3.32 ta : 6.2 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

about the harvest: The grapes are picked in the coolness of morning, with the emphasis on capturing the natural complexities of the Chardonnay grape from the onset of making this unwooded wine.

in the cellar : Once destemming, pressing and overnight settling have been completed, the juice is racked from the sediment and pumped into stainless steel tanks for alcoholic fermentation. After fermentation, the wine is left on the lees under controlled temperatures. Weekly stirring of the lees ensures maximum flavours are released into the wine until the wines are ready for bottling.



De Wetshof Estate

Robertson

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