

## Limelight Chardonnay / Pinot Noir 2016

Soils rich in limestone allow this Chardonnay and Pinot Noir blend to portray an upfront freshy zing with a soft and fruity finish. An easy-drinking, uncomplicated wine.

The Limelight can also be enjoyed with pasta, pizza, sushi and smoked salmon.

**variety :** Chardonnay | Chardonnay, Pinot Noir

**winery :** De Wetshof Estate

**winemaker :** Danie de Wet

**wine of origin :** Robertson

**analysis :** alc : 12.3 % vol   rs : 7.0 g/l   pH : 3.5   ta : 6.8 g/l   so2 : 129 mg/l   fso2 : 43 mg/l

**type :** White   **style :** Off Dry   **body :** Light   **taste :** Fragrant

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

### An introduction to De Wetshof Estate

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 discovering and determining the various terrains on De Wetshof, as well as an absolute focus on 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.

### Product Description

The Robertson Wine Valley has the highest limestone content of any wine region in South Africa. When the valley is lit by the stars and the full moon, the pale soil exudes a shimmering pale light, known as the limelight. In days gone by the local community would spend these bright nights under the stars where music concerts and dances were held in the limelight.

### in the vineyard :

#### Origin

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.

## **De Wetshof Estate**

**Robertson**

023 615 1853

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