

De Wetshof 'The Site' Chardonnay 2015

This is a multi-dimensional wine distinguished by a remarkable complexity of flavours derived from the fine quality of grapes and good wood. The vineyards were established in 1986 and have produced Chardonnay grapes of exceptional quality year after year due to their perfect location.

Matured in French oak barrels for one year, this elegant wine exudes fine aromas of lime and vanilla rounded off with a nutty, creamy texture on the palate.

Ideally served with gourmet fare.

variety : Chardonnay | 100% Chardonnay

winery : De Wetshof Estate

winemaker : Peter de Wet

wine of origin : Robertson

analysis : alc : 13.78 % vol rs : 1.9 g/l pH : 3.1 ta : 6.9 g/l va : 0.66 g/l so2 : 123 mg/l fso2 : 33 mg/l

type : White **style :** Dry **wooded**

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

Danie de Wet present owner and winemaker of De Wetshof Estate, studied viticulture and cellar technology at Geisenheim, the famous German wine institute. Danie pioneered the noble white varieties of Europe in South Africa and today the estate of 200 Hectares specialises in superior white wines. Thus De Wetshof, the first registered wine estate in the Robertson region, made South Africa's first Chardonnay Superior, Sauvignon Blanc and Rhine Riesling Superior. Today Danie specialises in Chardonnay.

in the vineyard :

Origin

Wine of Origin Robertson.

Climate

Winter rainfall approximately 300mm 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.

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

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.

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.

Vineyard Information

Soil Type: Gravel lime

Age of the vines: 30 Years

Rootstock: Richter 99

Vines per hectare: 4000



Trellising style: 6 Wire fence system cordon with spur pruning
Tons per hectare: 8 tons
Barrel maturation: 12 months

about the harvest: Grapes are picked in the early morning, destalked, crushed and the juice cleaned before fermentation commences.

in the cellar :

The juice is transferred to small French oak barrels and the fermentation process is started with selected cultured yeasts. The juice ferments at 17 - 20°C. The wine is barrel fermented, then matured on the lees in French oak for several months.
Barrel maturation: 12 months.

Winamaking 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 vineyards 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.

De Wetshof Estate

Robertson

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