

De Wetshof Finesse Chardonnay 2024

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 flavors and a characteristic nuttiness on the mid-palate and finish.

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 : 14.37 % vol rs : 3.2 g/l pH : 3.46 ta : 6.6 g/l

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

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

2025 Global Chardonnay Masters - Gold

ageing : 15 - 25 years

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 cellar master, 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.

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 racked 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 (batonnage) of the lees ensures maximum flavours are released into the wine. A few months later the wines are racked 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.

De Wetshof Estate

Robertson

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