

## De Wetshof Blanc de Blanc Cap Classique 2021

A bright light green colour with lively aromas of lemon zest, fresh limes, green apples and brioche scents. An endless creamy mouthfeel of citrus and minerality with yeasty complexity and small petillant bubbles tingle on the long, lingering palette

**variety** : Chardonnay | 100% Chardonnay  
**winery** : De Wetshof Estate  
**winemaker** : Pieter De Wet  
**wine of origin** : Robertson  
**analysis** : **alc** : 12.25 % vol **rs** : 6.9 g/l **pH** : 3.12 **ta** : 9.9 g/l  
**type** : Cap\_Classique **style** : Dry **body** : Light **taste** : Fruity  
**pack** : Bottle **size** : 750ml **closure** : Cork

**ageing** : Maturation potential 6-10 years

De Wetshof is a third generation wine estate in South Africa's Robertson Valley, where wine has been made for over 150 years. De Wetshof Estate is a pioneer of noble white wines in South Africa.

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.

**in the vineyard** : Cultivar: Chardonnay

Soil type: Gravel lime

Age of the vines: 13-19 years

Vines per hectare: 3600

Rootstock: 101-14 US8-7

Soil pH: 7,5 - 8,3

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

Yield: 4 tons per hectare

**about the harvest**: 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 has a cooling effect on the vineyards, allowing the grapes to ripen evenly and in perfect balance. The dry climate and the bracing breeze keep pests to a minimum, resulting in sparse spraying programmes.

**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 gravely soils are extremely rich in lime with a 7.8-8 pH.



Pest control

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

**in the cellar** : Specially selected Chardonnay grapes were hand-picked at 20 degrees balling during the early hours of the morning. It was transferred into the presses after which gentle whole bunch pressing was done.

A portion of the juice went into small French oak barrels to aged for five months while the rest aged in stainless steel tanks. The best parcels were selected from these, blended together and bottled.

Second fermentation, in the bottles of at least 24 months are allowed before disgorgement.

## De Wetshof Estate

Robertson

023 615 1853

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