

De Wetshof Estate The Shard Chardonnay 2024

De Wetshof The Shard Chardonnay 2024 has a pronounced lean, austere entrance on the palate that leads to crisp lemon zest flavours. It has a clean, zesty, mineral, and elegant finish.

Enjoy with seafood dishes such as grilled fish, prawns, and mussels. Also enjoy with creamy pastas, chicken, and pork.

variety : Chardonnay | 100% Chardonnay

winery : De Wetshof Estate

winemaker : Johann de Wet

wine of origin : Robertson

analysis : alc : 14.17 % vol rs : 3.5 g/l pH : 3.4 ta : 6.3 g/l va : 0.53 g/l

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

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

ageing : The wine gains further character and an added dimension through bottle maturation and wine lovers willing to wait for up to 10 years before opening this wine will be richly rewarded.

De Wetshof The Shard Chardonnay 2024 is South Africa's first Chardonnay to be fermented and matured in glass Wineglobes. It's made from a single Chardonnay vineyard that has consistently shown greatness in its ability to produce quality wines. Using Wineglobes in the making of The Shard allows this extraordinary terroir to be expressed in unrivalled singularity and purity.

Wood imparts its own flavour, and like concrete and amphorae, is porous, while stainless steel is influenced by static electricity. The Wineglobes allow for a totally closed environment in which the wine is permitted to express clarity of terroir and variety to the full. The precision and purity of the wine aged in the Wineglobes allow for the experiencing of De Wetshof Chardonnay and its terroir in a new dimension of clarity and linear focus.

in the vineyard : Soils

The wine is made from a single Chardonnay vineyard, Vineyard Block 19A. This unique site is distinguished by gravelly, mountain rock soils rich in limestone with a significant amount of clay. A high pH allows the single vineyard to develop elegant fruit flavours characteristic of a classic Chardonnay.

The size of the vineyard is 2.55ha and it lies on a southern slope.

Vineyard information

Age of the vines: 19 years

Vines per hectare: 4 000

Rootstock: 110-14

Planting row: 2.4m x 1m

Soil pH: 7.7 - 8.3

Trellising style: 6 Wire fence system cordon with spur pruning

Yield: 4-5 tons per hectare

about the harvest: The grapes are picked in the coolness of morning to capture the fruit's beautiful, rich complexities, including a crisp minerality and elegant citrus notes – consistent expressions of this exceptional vineyard.

in the cellar : After de-stemming, pressing and overnight settling, the juice is racked off from the sediment and moved into 2201 Wineglobes glass bulbs imported from France. The wine remains on the lees after fermentation with the Wineglobes being



kept under controlled temperatures. After eight months in the glass bulbs, the wine is racked for bottling.

De Wetshof Estate

Robertson

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