

De Wetshof Estate The Shard Chardonnay 2025

The wine is made from a single Chardonnay vineyard that has consistently shown greatness in its ability to produce quality wines. This unique site is distinguished by gravelly, mountain rock soils rich in limestone and with a high pH allow the is single vineyard to develop elegant fruit flavours characteristic of a classic Chardonnay.

Using glass Wineglobes in the making of The Shard allow 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 allows for the experiencing of De Wetshof Chardonnay and its terroir in a new dimension of clarity and linear focus.

A pronounced lean, austere entrance on the palate leads to citrus flavours ending with a clean, zesty and elegant finish. 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.

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 : 13.56 % vol rs : 1.7 g/l pH : 3.46 ta : 5.7 g/l

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

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

ageing : 4-10 years

De Wetshof is a third generation wine estate in South Africa's Robertson Valley, where wine has been made for over 150 years. Here Danie de Wet, proprietor and cellarmaster, is assisted by sons and co-owners Johann (viticulture and marketing) and Peter (winemaker). De Wetshof 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 vagaries of climate, as well as their development and progress over the years. Each vineyard is thus vinified separately during the winemaking process, the winemakers 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 winemaking 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 : "The Shard" Vineyard

A specific selection of Chardonnay plant material imported from Burgundy, the home of the Chardonnay grape.

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

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

Controlled computerised irrigation systems including the monitoring of soil moisture content ensure the vines are given exactly the right amount of water at the right time to produce grapes of optimum ripeness and developed flavours.

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.

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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