

Lesca Chardonnay 2020

DE WETSHOF, THE ROBERTSON VALLEY, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The Robertson Valley has cold winters & sunny summers, with an average rainfall of 375mm. 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.

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 flavours and a characteristic nuttiness on the mid-palate and finish. The soils' limestone and clay components help the vines to develop strong citrus flavours with a pronounced nuttiness on the mid-palate which leads through to a clean finish with zesty citrus notes.

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.

The wine matures beautifully, the years adding dimension and complexity. Enjoy with leg of lamb, grilled or barbecued meat such as lamb chops and sausages, as well as seafood and grilled fish.



**DE WETSHOF
ESTATE**

WINEMAKERS: Danie & Peter De Wet

GRAPES: 100% Chardonnay

AGE OF VINES: 15-24 years

ALCOHOL: 13.47%

RESIDUAL SUGAR: 4.1 g/L

PH: 3.25

TOTAL ACIDITY: 6.9 g/L

TOTAL SULPHUR: 47/114

