



DE WETSHOF
ESTATE

LIMESTONE HILL CHARDONNAY

ROBERTSON VALLEY, SOUTH AFRICA

2021



Millennia ago the Robertson Valley teamed with termite colonies who built magnificent nests from the soil. Over time these structures and their contents were calcified leading to the region having an exceptionally high limestone content. One of De Wetshof's vineyards is planted on a hill where the limestone is so abundant it shimmers in low light, and this is where the grapes of the Limestone Hill originate from. Heavy clay soils rich in limestone allow this Chardonnay to emit optimum varietal expression in a cloak of rich complexity.

VITICULTURE/VINIFICATION

The grapes are picked in the coolness of morning, and the emphasis is on capturing the natural complexities of the Chardonnay grape immediately for the making of this unwooded wine. Once de-stemming, pressing and overnight settling are complete, the juice is racked-off from the sediment and pumped into stainless steel tanks for the alcohol fermentation. After fermentation the wine is left on the lees under controlled temperatures. Weekly stirring of the lees ensures maximum flavors are released into the wine until ready for bottling.

TASTING NOTES

An un-wooded wine, Limestone Hill has notes of grapefruit and nuts, with the complexity balanced by a nuanced elegance ending with a delicate ripeness.

TECHNICAL INFORMATION

VARIETALS:	100% Chardonnay
ALC:	13.42%
RS:	4.8 g/L
TOTAL ACIDITY:	7.39 g/L
PH:	3.41

SCORES

91 points, Best Buy, Wine & Spirits, February 2022

90 points, Smart Buy, Wine Spectator, February 2022

90 points, James Suckling, December 2021

