



De Wetshof is a third generation wine estate in South Africa's Robertson Valley, where wine has been made for over 150 years. This family owned estate is a pioneer of noble white wines in South Africa, and has also introduced superior red cultivars to the Robertson Wine Valley.

### VITICULTURE/VINIFICATION

The Robertson Valley is characterised by cold winters and sunny summers. The dry climate and bracing breeze keep pests to a minimum, resulting in sparse spraying programmes.

Grapes are picked in the coolness of morning, de-stemming, pressing and overnight settled. The juice is racked-off from the sediment and moved into French oak barrels, made by Monsieur Christian Radoux. The oak enhances the nutty and citrus fruit flavors, unleashing a plush elegance into the wine.

After barrel fermentation, wine remains on the lees and receives weekly stirring. A few months later, the wines are racked off the lees and return to the barrels for barrel-maturation completion.

### TASTING NOTES

The soils' limestone and clay components help the vines to develop strong citrus flavors with a pronounced nuttiness on the palate. Matures beautifully, the years add dimension and complexity.

### TECHNICAL INFORMATION

VARIETALS:	100% Chardonnay
ALC:	13.21%
RS:	3.3 g/L
TOTAL ACIDITY:	6.9 g/L
PH:	3.34

### SCORES

