



**DE WETSHOF
ESTATE**

2022 LIMESTONE HILL CHARDONNAY

ROBERTSON VALLEY, SOUTH AFRICA



De Wetshof is a third generation wine estate. Danie de Wet, proprietor and cellar master, is assisted by sons and co-owners Johann (viticulture and marketing) and Peter (winemaker). De Wetshof Estate is a pioneer of noble white wines in South Africa and has also introduced superior red cultivars to the Robertson Wine Valley.

Since the early 1970's meticulous records have been kept on each vineyard as to the plants' reaction to soil-types, irrigation and the vagaries of climate, as well as their development and progress over the years. Each vineyard is thus vinified separately during the wine-making process, the wine-makers having a clear understanding of what the fruit of each vineyard's labour is going to deliver during a specific year.

VITICULTURE/VINIFICATION

Millennia ago the Robertson Valley teamed with termite colonies who built magnificent nests from the soil. 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. Grapes picked early in the morning coolness, with the emphasis on capturing the natural complexities of the Chardonnay grape immediately. 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 for 4 months with weekly stirring of the lees, maximizing flavors released into the wine until 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:	14%
RS:	3.6 g/L
TOTAL ACIDITY:	6.7 g/L
PH:	3.4

