

DANIE DE WET CHARDONNAY SUR LIE 2024



AN INTRODUCTION TO DE WETSHOF ESTATE

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 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. 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 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.

VINIFICATION

The grapes are picked in the coolness of morning, with the emphasis on capturing the natural complexities of the Chardonnay grape immediately for the making of this un-wooded 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 flavours are released into the wine until the wines are ready for bottling.

ORIGIN

Wine of Origin De Wetshof Estate

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 from the Cape Agulhas coast has a cooling effect on the vineyards, allowing the grapes to ripen evenly and in perfect balance. Nights are chilly and during summer months a mist often shrouds the vineyards until late morning.

The dry climate and the bracing breeze keep pests to a minimum, resulting in sparse spraying programmes.

IRRIGATION

Computerised irrigation systems linked to weather station data and the monitoring of soil moisture-content ensures the vines are given the correct amount of water needed to produce grapes of optimum ripeness and developed flavours.

SOILS

An abundance of free limestone and gravelly soils are complemented by a heavy clay component ensuring excellent water-retention and adding structure and fullness to the wines. This adds complexity and structure to the wines, allowing optimum varietal expression with classic Chardonnay flavours of soft grapefruit and nuts.

VINEYARD INFORMATION

Age of the vines	8 - 21 years
Vines per hectare	4 500
Rootstock	Richter 99, 110 101/14
Planting row	2,4m x 1m and 1,83m X 1,2m
Trellising style	6 wire fence system cordon with spur pruning.
Yield	10 tons per hectare
Maturation potential	2 - 4 years

CHEMICAL ANALYSIS

Cultivar	100% Chardonnay
Vintage	2024
Alcohol	13.78%
Total Acidity	6.8 %
pH	3.36
Sugar	2.4 g/l
SO ₂ at bottling	40/81

