



CHEMICAL ANALYSIS

Cultivar	100% Chardonnay
Vintage	2024
Alcohol	14.50%
pH	3.37
Sugar	2.48
TA	6.30
VA	0.58
SO ₂	40/92



DE WETSHOF ESTATE “THE SITE” CHARDONNAY 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. 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 you 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.

This commitment to site-specific vineyard management and wine-making has been an integral part of the De Wetshof ethos from the outset and remains a vital and non-negotiable aspect of all the Estate's wines.

“THE SITE” VINEYARD

A specific selection of Chardonnay imported from Burgundy, the home of the Chardonnay grape. The size of the vineyard is 2.55Ha and lies on a southern slope.

VINIFICATION

The grapes are picked in the coolness of morning to capture the fruit's beautiful rich complexities including a pronounced nuttiness and strong citrus notes, consistent expressions of this exceptional vineyard. After de-stemming, pressing and overnight-settling the juice is racked-off from the sediment and moved into French oak barrels specially selected by Monsieur Christian Radoux to enhance the nutty and citrus fruit flavours from this vineyard. The wine remains on the lees after fermentation with the barrels being kept under controlled temperatures. Weekly stirring (battonnage) of the lees ensures maximum flavours are released. After some months the wines are racked-off the lees and returned to the barrels to complete wood-maturation before bottling.

PRODUCT DESCRIPTION

The wine is named after the exact site of the vineyard from which this wine is made, a vineyard that has consistently shown greatness in its ability to produce quality wines. This unique site is honoured in a wine that reaffirms De Wetshof's belief that single vineyard and site specific vineyards are non-negotiable where the aim is to create great Chardonnay. Gravelly, mountain rock soils rich in limestone and with a high pH allow the single vineyard to develop elegant fruit flavours characteristic of a classic Chardonnay. A pronounced nuttiness leads to beguiling citrus flavours ending with a clean, zesty and elegant finish. The wine gains further character and an added dimension through bottle-maturation and wine-lovers willing to wait for up to 10 years before opening this wine will be richly rewarded. An extremely complex Chardonnay, this wine can be enjoyed with leg of lamb and other roasted red meat dishes, as well as with certain cheeses..

ORIGIN

Vineyard block 19A. 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 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 programmes.

IRRIGATION

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.

SOILS

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.

VINEYARD INFORMATION

Age of the vines	19 years
Vines per hectare	4000
Rootstock	110-14
Planting row	2,4m x 1m
Soil pH	7,7 – 8,3
Trellising style	6 Wire fence system cordon with spur pruning.
Yield	4 – 5 tons per hectare
Barrel maturation	12months
Maturation potential	4 - 10 years