

ESTATE DE WETSHOF LIMESTONE HILL CHARDONNAY



100% Chardonnay. Heavy clay soils rich in limestone allow this Chardonnay to emit optimum varietal expression in a cloak of rich complexity. 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. As a culinary companion, Limestone Hill is superb with oysters, cream-based pasta dishes and light curries, as well as roast pork and veal dishes.

"...Understated and less tropical than some of the better un-oaked Chardonnays, this wine possesses far better balance and sheer drinkability – not to mention more finesse – than 99% of the world's Chardonnay I have experienced." – Robert Parker, Wine Advocate.

Located 100 miles north of Cape Town, South Africa, the Robertson Valley is characterized by cold winters and sunny summers. Their vineyards are ideally located on the slopes overlooking the Breede River, surrounded by mountains which in summer, funnel in a fresh southerly breeze that has a cooling effect, allowing the grapes to ripen evenly and in perfect balance. Nights are chilly and during summer a mist often shrouds the vineyards until late morning. Its dry climate and bracing breeze keeps pests to a minimum. An abundance of free limestone in the soil is complemented by a heavy clay component ensuring excellent water-retention and adding structure and fullness to the wines. The vines are 7-21 years old. The grapes are picked in the coolness of morning, with the emphasis on capturing the natural complexities of the 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 fermentation. After fermentation, the wine is left on the lees for 4 months under controlled temperatures. Weekly stirring of the lees.

The De Wet family's winemaking heritage can be traced back to 1694 when the first De Wets arrived at the Cape and immediately made a mark on the South African wine industry. 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 cellarmaster, is assisted by his sons and co-owners Johann (viculture 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. De Wetshof's wines express the uniqueness of the soils of the Estate and meticulous attention to detail, while state-of-the-art technology ensures that the work in the cellar complements the gifts of nature's vineyards.

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Tasting Note:

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LIMESTONE HILL
CHARDONNAY

100% Chardonnay. Notes of grapefruit & nuts; richly complex, nuanced & elegant; delicate ripeness at the finish.

Shelf Talker:

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