

## Diemersdal Chardonnay Reserve 2007

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### AWC Vienna 2008 International Wine Challenge - Silver Medal

The Reserve Chardonnay has a complex character with a pale straw colour. On the nose notes of barrel fermentation, chocolate, vanilla and crème caramel come forward integrating gently with aromas of tropical exotic fruit. The mouthfeel is rich and buttery, ending in a wine with beautiful extraction of fruit and elegant acidity that brightens the palate.

Rich seafood dishes and well matured steak.

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Diemersdal Estate

**winemaker :** Thys Louw, Mari van der Merwe

**wine of origin :** Durbanville

**analysis :** alc : 14.29 % vol    rs : 2.84 g/l    pH : 3.17    ta : 7.0 g/l

**type :** White    **wooded**

**pack :** Bottle    **closure :** Cork

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2007: Silver Medal at AWC Vienna 2008 International Wine Challenge

2007: Bronze at Decanter Wine Awards

2006: 4 Stars John Platter 2008

2005: Double Gold at 2006 Michelangelo Wine Awards

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### in the vineyard : **Terrior**

Slope: Southeast-facing slopes

Soil: Scali and Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

### Viticulture

Yield: 5 t/ha

Trellising: 4 wire Perold

Age of vines: 21 years

Irrigation: Dry-land conditions

**about the harvest:** The grapes were handpicked at full fenolic ripeness.

**in the cellar :** Crushed and destemmed; pressed and pumped into new 228 litre French oak barrels. Natural alcoholic and malolactic fermentation took place in the barrels.

Oak maturation of 11 months in new 228 litre French oak. The wine was aged sur lie (on the lees or yeast cells) and stirred up once a week to enhance mouthfeel and concentration.



## Diemersdal Estate

Durbanville

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[www.diemersdal.co.za](http://www.diemersdal.co.za)