

Diemersdal Chardonnay 2008

This wine balances concentrated spicy aromas with fresh fruit flavours. The nose is elegant, with the richness of the fruit enhanced by sweet melon aromas. This harmonious integration is achieved through a combination of traditional barrel fermentation and stirring of the lees to produce a rich and complex wine.

variety : Chardonnay | 100% Chardonnay

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 13.76 % vol rs : 3.36 g/l pH : 3.36 ta : 6.4 g/l

type : White wooded

pack : Bottle **closure :** Cork

2008 Veritas Awards - Bronze Medal

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: 19 years

Irrigation: Dry-land conditions

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

in the cellar : Crushed and destemmed. 50% of the juice was fermented in older 228L French Oak and 50% fermented unwooded in an s/steel tank to retain freshness and fruity flavours.

Maturation: Post fermentation lees contact and matured in oak for 6 months, stirred up once a week to enhance mouth feel and concentration before blending and stabilization.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za