

## Diemersdal Chardonnay Unwooded 2008

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This fashionable wine balances concentrated spicy aromas with fresh fruit flavours. The nose is elegant, with the richness of the fruit enhanced by apple and sweet melon aromas. Nuance of limes on the palate combine to offer you a delicious, flavourful wine with a creamy taste and a lingering aftertaste.

Light creamy dishes and seafood.

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Diemersdal Estate

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

**wine of origin :** Durbanville

**analysis :** alc : 13.85 % vol    rs : 3.6 g/l    pH : 3.12    ta : 6.0 g/l

**type :** White

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

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

Slope: South-east 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 optimum ripeness.

**in the cellar :** Crushed and destemmed. Skin contact of 12 hours, pressed and settled for 24 hours. Racked and inoculated with combination of D47/CY 3079/EC118-yeast. 3 weeks alcoholic fermentation temperature controlled at 14 - 16°C.

Post fermentation lees contact of 4 months, stirred up once a week to enhance mouth-feel and concentration.



## Diemersdal Estate

Durbanville

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