

Diemersfontein Carpe Diem Chenin Blanc 2008

A nose of citrus and pineapple, taste of green apples and pears with warm toasty biscuit aromas to add balance good acid lends to this wines fine length and compatibility with many flavourful dishes.

Roast duck and pear salad is a particular flavour, though the wine is not easily dominated by smoked pork, fish or Thai pawns.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 4.58 g/l pH : 3.4 ta : 6 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

2009 Old Mutual Trophy Wine Show - Bronze medal (73/100)

in the vineyard : The grapes are from vineyards on three different terroirs in Wellington - of which one is a dryland bushvine.

about the harvest: Harvest date: February 2008
Yield: 6 tons/ha

Grapes were harvested from three different terroirs on three different occasions. This was done to ensure maximum complexity in the final blend

in the cellar : 35% of the ripest component was fermented in 100% new French oak. The remaining wines were fermented in stainless steel tanks to ensure balanced, fresh, fruity flavours to complement the oaked portion. All wine components were kept on their lees for 9 months to develop the mouth feel and insure long term age ability.



Diemersfontein Wine and Country Estate

Wellington

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