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Diemersfontein Carpe Diem Chenin Blanc 2009

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 : Wellington
analysis : **alc :** 13.58 % vol **rs :** 9.8 g/l **pH :** 3.24 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Three different terroirs in Wellington of which one is a dry-land bushvine.

about the harvest: Harvest date: February 2009
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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