

Diemersdal Chardonnay Reserve 2008

The Reserve Chardonnay has a complex character with a pale straw colour. On the nose notes of barrel fermentation, 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.

Cream-based dishes, crayfish and lemon butter prawns.

variety : Chardonnay | 100% Chardonnay

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 13.76 % vol rs : 2.2 g/l pH : 3.37 ta : 6.8 g/l

type : White **style** : Dry **wooded**

pack : Bottle **closure** : Cork

2007: 41/2 Stars - Platters' Wine Guide 2009

2007: Silver: AWC Vienna International Wine Challenge 2008

2007: Finalist - Landbou Weekblad Woman Winemaker of the Year 2008

2006: 4 Stars - Platters' Wine Guide 2008 2008

2005: Gold: Michelangelo Wine Awards 2006

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

021 976 3361

www.diemersdal.co.za

