

Diemersdal Chardonnay Unwooded 2009

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.

Pair with Light creamy dishes and seafood.

variety : Chardonnay | 100% Chardonnay

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 13.25 % vol rs : 3.6 g/l pH : 3.12 ta : 6.0 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

2008: 3 Stars - Platters' Wine Guide 2009

2008: Gold - AWC Vienna International Wine Challenge - 2008

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

021 976 3361

www.diemersdal.co.za