

## Diemersdal Chardonnay Unwooded 2011

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 : 13.76 % vol rs : 2.0 g/l pH : 3.33 ta : 6.8 g/l

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

**pack :** Bottle **closure :** Screwcap

Michelangelo International Wine Awards 2010 - Gold Medal

2009: 4 Stars - John Platter Wine Guide '10

2008: Gold Medal - AWC Vienna International Wine Awards '08

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

Slope: South-east facing slopes

Soil: Scali and Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

### **Viticulture**

Trellising: 4 wire Perold

Age of vines: 20 years

Irrigation: Dry-land conditions

**about the harvest:** The grapes were handpicked at optimum ripeness.

**in the cellar : Oenology:** The grapes were night harvested at optimum ripeness. Crushed and de-stemmed. Skin contact of 6 hours, pressed and settled for 12 hours. Racked and inoculated with combination of D47/CY3079/EC118 yeast. Three weeks' alcoholic fermentation, temperature controlled at 14° - 16° C.

**Maturation:** 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)