

Diemersdal Grüner Veltliner 2014

Made in riper style than the maiden vintage. A pale green colour, inviting aromas of kiwi and lime with sweet melon and ripe pear fruit flavours. A medium bodied wine, with a concentrated palate and a long lingering and mineral finish.

This variety is known for its food friendliness and can pair well with all kinds of dishes. Top of the list is Asian inspired dishes with spicy and fragrant aromas. Grüner Veltliner pairs well with fresh seafood dishes, salads and greens like asparagus and artichokes. For meatier dishes, pair Grüner Veltliner with grilled chicken breast, pork tenderloin and of course an Austrian favourite, Wiener schnitzel.

variety : 0 | 100% Grüner Veltliner

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 14.0 % vol rs : 2.86 g/l pH : 3.43 ta : 6.35 g/l

type : 0 **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard :

Terroir

Slope: South-West facing slopes

Soil: Scali and Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean.

Viticulture

Yield: 7-9 t/ha

Trellising: 5 wire Perold

Age of vines: 4 years

Irrigation: Dry-land conditions

about the harvest: The grapes from this traditional Austrian variety were harvested at the beginning of March, right after the Sauvignon Blanc and just shortly before the ripe Chardonnay. The grapes were picked in the early hours of the morning and have been treated similar to our unwooded Chardonnay.

in the cellar : The juice had 6 hours skin contact, before pressing. The wine was made in a non-reductive style and fermented between 14 - 16°C degrees. 50% was fermented with X5 a Sauvignon Blanc / Riesling yeast and the balance with Oenoferm Veltliner a traditional Grüner Veltliner from Austria.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za