

Diemersdal Chardonnay Unwooded 2015

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 lingering aftertaste.

Enjoy 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 : 13.12 % vol rs : 3.3 g/l pH : 3.4 ta : 6.6 g/l

type : White **style :** Dry

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

2014 vintage: Gold – Michelangelo Wine Awards '14

2013 vintage: Grand d'Or - Michelangelo International Wine Awards, SA

2010 vintage: Gold - Michelangelo International Wine Awards

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: 8 - 26 years

Irrigation: Dry-land conditions

about the harvest: The grapes were night harvested at full ripeness.

Yield: 8 - 12t/ha

in the cellar : Oenology:

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