

Diemersfontein For the Birds White 2014

Fresh tropical fruit and pineapple with hints of citrus followed by a bright acidity on the palate that makes for a refreshing aperitif styled wine.

variety : Chenin Blanc | 45% Chenin Blanc, 45% Sauvignon Blanc, 10% Viognier

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode

wine of origin : Wellington

analysis : alc : 13.0 % vol rs : 1.98 g/l pH : 3.34 ta : 5.58 g/l

type : White style : Dry taste : Fruity

pack : Bottle size : 750ml closure : Screwcap

in the vineyard :

A combination of different terroirs.

about the harvest:

Grapes were harvested at optimum ripeness in February 2014.

Yield: 10 ton/ha

in the cellar :

Grapes were vinified separately. Cold fermentation and reductive winemaking to ensure a fresh fruit forward style. The different varieties matured separately in tanks until they were blended, stabilized and bottled.



Diemersfontein Wine and Country Estate

Wellington

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www.diemersfontein.co.za