

Diemersfontein Carpe Diem Chenin Blanc Reserve 2016

A nose of citrus and pineapple, taste of green apples and pears with warm toasty biscuit aromas to add balance. Good acid lends to this wine's fine length and versatility.

Serve with roast duck and pear salad.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode

wine of origin : Wellington

analysis : alc : 13.5% % vol rs : 1.9 g/l pH : 3.55 ta : 5.50 g/l

type : White **style :** Dry **taste :** Fruity

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

about the harvest: Grapes were harvested in three different terroirs and three different occasions, this was done to ensure the maximum complexity in the final blend.

in the cellar : 35% of the ripest component was fermented in 100% new French oak. The remaining wines were fermented in stainless steel tanks to ensure balanced, fresh, fruity flavours to complement the oaked portion. All wine components were kept on their lees for 9 months to develop the mouth feel and insure long term age ability.



Diemersfontein Wine and Country Estate

Wellington

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