

Diemersdal Chardonnay Unwooded 2017

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 : 13.71 % vol rs : 3.1 g/l pH : 3.34 ta : 5.7 g/l

type : White **style :** Dry

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

2015 vintage: Veritas Wine Awards 2015 - Silver

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: 11 - 29 years /Irrigation: Dry-land conditions /

about the harvest: The grapes were night harvested at full ripeness.
Yield: 8 - 12t/ha

in the cellar : 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.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za