

Diemersfontein Carpe Diem Chenin Blanc Reserve 2018

Inviting flavours of toasty biscuit aromas and pineapple on the nose. On the palate crisp Granny Smith apples and pears add balance to this wine.

Roast duck and pear salad is a particular favourite of this Chenin Blanc. It also have no problem standing up to the richer flavours of Smoked pork, fish or Thai prawns.

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 : 2.5 g/l pH : 3.5 ta : 5.3 g/l

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

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

2019 Veritas Wine Awards - Bronze

about the harvest: Grapes were harvested in three different terroirs and three different occasions.

Yield: 3 ton/ha

in the cellar :

Grapes were harvested in 3 different terroirs and on 3 different occasions. This was done to ensure the maximum complexity in the final blend. 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 4 months to develop the mouthfeel and insure long term age ability.



Diemersfontein Wine and Country Estate

Wellington

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