

Diemersfontein Chenin Blanc 2018

This unwooded Chenin Blanc boasts with a bouquet of fresh guava, white pear and passion fruit. These tropical nuances follow through to the palate, finishing with a well-balanced acidity and a lasting finish.

Enjoy during a long lazy lunch by the ocean with every seafood imaginable. Chenin Blanc can handle an element of fruit and would be the perfect partner with a light Chicken salad with added apple or pear.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 13.5 % vol rs : 1.7 g/l pH : 3.48 ta : 5.7 g/l

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

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

in the vineyard :

A combination of different terroirs.

about the harvest:

Grapes were picked at two different ripeness levels

Yield: 6ton/ha

in the cellar :

Grapes were picked at two different ripeness levels, de-stemmed, crushed and given 2 hours soaking in the press. After pressing, the juice settled in tank for 3 days and was inoculated with yeast. Low fermentation temperatures of 13 degrees were maintained for the 3 week fermentation period. The wine was raked and prepared for bottling.

