

## Diemersfontein Chenin Blanc 2018

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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.

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**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

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### 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 racked and prepared for bottling.



## Diemersfontein Wine and Country Estate

Wellington

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[www.diemersfontein.co.za](http://www.diemersfontein.co.za)