

Diemersfontein Chenin Blanc 2020

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/Brett Rightford

wine of origin : Wellington

analysis: alc : 13.5 % vol rs : 2.2 g/l pH : 3.59 ta : 5.8 g/l

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

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

in the vineyard :

A combination of different terroirs.

about the harvest:

Grapes were picked at two different ripeness levels

Yield: 6ton/ha

Harvest date: February 2019

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 three week fermentation period. The wine was racked and prepared for bottling.



Diemersfontein Wine and Country Estate

Wellington

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