

## Diemersdal Chardonnay Reserve 2021

The Reserve Chardonnay has a complex character with a pale straw colour. On the nose, notes of barrel fermentation, vanilla and crème caramel come forward, integrating gently with aromas of tropical exotic fruit. The mouth feel is rich and buttery, ending in a wine with beautiful extraction of fruit and elegant acidity that brightens the palate.

Enjoy with cream-based dishes, crayfish and lemon butter prawns.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Diemersdal Estate

**winemaker :** Thys Louw

**wine of origin :** Durbanville

**analysis :** alc : 14.28 % vol   rs : 2.0 g/l   pH : 3.49   ta : 6.7 g/l

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

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

**about the harvest:** The grapes were handpicked at optimum phenolic ripeness.

**in the cellar :** Grapes were crushed and destemmed. Pressed and pumped into new 500L French Oak barrels for alcoholic fermentation in the barrels.

12 months, oak maturation in 1st and 2nd filled 500L French Oak. The wine was aged sur lie (on the lees) and stirred up to enhance mouth feel and concentration.



### Diemersdal Estate

Durbanville

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