

Diemersdal Chardonnay Unwooded 2023

This fashionable wine balances concentrated spicy aromas with fresh fruit flavours. The nose is elegant, with the richness of the fruit enhanced by apple and sweet melon aromas. Nuance of limes on the palate combine to offer you a delicious, flavourful wine with a creamy taste and lingering aftertaste.

Enjoy with light creamy dishes and seafood.

variety : Chardonnay | 100% Chardonnay

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 13.2 % vol rs : 2.7 g/l pH : 3.49 ta : 6.0 g/l

type : White **style :** Dry

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

in the cellar : The grapes were night harvested at optimum ripeness. Crushed and destemmed. Skin contact of 6 hours, pressed and settled for 12 hours. Racked and inoculated with selected yeast. Three weeks' alcoholic fermentation, temperature controlled at 14-16°C.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za