

Diemersdal Cap Classique Blanc de Blancs

A pristine and frisky Cap Classique perfectly suited for attractive and refreshing social sipping. Rich aromas of fresh limes, green apples, pears and lemon zest on the nose. Delicately balanced flavours of succulent citrus and brioche combined with yeasty complexity.

Shucked oysters, salmon or tuna sashimi, lemon and herb roast chicken or summer berry pavlova.

variety : Chardonnay | 100% Chardonnay

winery : Diemersdal Estate

winemaker : Janeke Beck

wine of origin : Durbanville

analysis : alc : 11.29 % vol rs : 4.0 g/l pH : 3.15 ta : 6.8 g/l

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

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

Enjoy a perfect blend of passion, science and the art of winemaking, passed down over two centuries and through six generations of the Louw family, to produce this legendary Diemersdal wine.

Made in traditional Méthode Cap Classique, exclusively from Chardonnay grapes originating from a 37-year-old vineyard, only the highest quality juice (tête de cuvée) was selected for fermentation.

in the vineyard : Gentle slopes exposed to the micro-climate of the Atlantic Ocean results in the vineyards being influenced by the cool air-flows and morning mists so typical of a maritime climate. In summer a firm south-easter wind fans the vines ensuring temperate and sunny ripening conditions. Along with dryland farming on soils of decomposed granite with a high clay content, the vines offer intensely flavoured fruit, resulting in wines of elegance, character and structure.

about the harvest: The grapes were hand harvested in the early morning at 19° balling, whole bunch pressed and settled for 48 hours.

in the cellar : Racked and inoculated with a selected yeast. Two weeks alcoholic fermentation at controlled temperatures of 14-16 °C. 20% of the blend was fermented in older, 3rd and 4th fill barrels. The remaining juice was fermented in stainless steel tanks. Post fermentation lees contact of 2 months. Lees stirring took place once a week to enhance the mouthfeel, concentration and complexity of the base wine. The 2 components were blended and Malolactic fermentation took place in stainless steel tanks. The final wine was bottled and left for 19 months of yeast contact before disgorgement.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za