

Diemersfontein The Clockmaker Old Vine Chenin Blanc 2024

Medium bodied wine with aromas of yellow peaches, pineapple, honey and spice with and appealing acid flourish on the finish.

This wine pairs well with roasted duck, pork and fish dishes.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Diemersfontein Wine and Country Estate
winemaker : Francois Roode
wine of origin : Wellington
analysis : alc : 13.2 % vol rs : 2.0 g/l pH : 3.55 ta : 5.10 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Mature for up to 5 years from harvest

Winemakers like to name their wines to tell the legends of their lives, their people, their farms.

Our first 'Old Vine' Chenin Blanc, harvested from vineyards planted in the 1980's by David Sonnenberg's father Richard, is named to remember Cesare Zanardi. He was an Italian prisoner of war in the 1940's who spent some years working at Diemersfontein.

Thereafter he returned to Italy and became a successful Clockmaker in Bolzano in the South Tirol.

Despite wartime circumstances, friendships were forged, and have maintained between three generations of the Sonnenberg and Zanardi families.

Diemersfontein invites you to raise a glass in honour of the Clockmaker, friendship between nations and all our hopes for a better world!

in the vineyard : The Clockmaker Chenin blanc vineyard was planted in 1986 by the current owner David Sonnenberg's father, the block is situated on a South West facing slope on decomposed granite soils.

Yield: 5 Tonnes per Hectare

about the harvest: The grapes are picked early morning

in the cellar : The grapes bunches are destemmed, crushed and pumped straight to the press. Free run juice is kept separate and cold settled for 3 days before being racked to to 400L French oak barrels of which 25% is new oak. Fermentation takes place in barrel over a 2 week period. Post fermentation batonnage is done once a week for 2 months to create a fuller and rounder mouth feel. The wine then spends a further 12 months on its lees undisturbed before being racked, filtered, stabilised and bottled.



Diemersfontein Wine and Country Estate

Wellington

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