

## Diemersfontein Chenin Blanc 2025

This unwooded Chenin Blanc boasts with a bouquet of fresh guava, white pear and passion fruit. These tropical nuances follow through to the palate, finishing with a well-balanced acidity and a lasting finish.

Enjoy during a long lazy lunch by the ocean with every seafood imaginable. Chenin Blanc can handle an element of fruit and would be the perfect partner with a light chicken salad with added apple or pear.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Diemersfontein Wine and Country Estate

**winemaker :** Francois Roode

**wine of origin :** Wellington

**analysis :** alc : 13.52 % vol rs : 2.89 g/l pH : 3.41 ta : 5.84 g/l

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

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

**about the harvest:** Grapes were picked at two different ripeness levels

Yield: 8 Tonnes per Hectare

Harvest date: February 2025

**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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[www.diemersfontein.co.za](http://www.diemersfontein.co.za)