

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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