

Diemersdal Chardonnay Reserve 2024

The Reserve Chardonnay has a complex character with a pale straw colour. On the nose, notes of barrel fermentation, vanilla and crème caramel come forward, integrating gently with aromas of tropical exotic fruit. The mouth feel is rich and buttery, ending in a wine with beautiful extraction of fruit and elegant acidity that brightens the palate.

Enjoy with cream-based dishes, crayfish and lemon butter prawns.

variety : Chardonnay | 100% Chardonnay

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 13.05 % vol rs : 2.6 g/l pH : 3.43 ta : 5.9 g/l

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

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

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 handpicked at optimum phenolic ripeness.

in the cellar : Crushed and de-stemmed. Pressed and pumped into new 500L French Oak barrels for alcoholic fermentation in the barrels.

10 months, oak maturation in 1st and 2nd filled 500L French Oak. The wine was aged sur lie (on the lees) and stirred up to enhance mouth feel and concentration.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za