

Diemersdal Chardonnay Reserve 2025

The Diemersdal Chardonnay Reserve shows pure, expressive flavours of yellow stone fruit and bright citrus, complemented by a classic nutty complexity. Layered and refined, it offers vibrant zest on the palate and finishes long, fresh and elegantly.

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 : 13.96 % vol rs : 1.8 g/l pH : 3.44 ta : 6.4 g/l

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

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

2026 Decanter Awards - Silver

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 ripeness.

in the cellar : The grapes are then gently crushed and destemmed. After pressing, the juice is transferred to a selection of 225L and 500L French oak barrels for fermentation.

The wine matures at 14 °C for 11 months in French oak barrels (20% new), remaining on its lees to build richness, texture, and structure. This careful ageing enhances depth while preserving freshness and balance.



Diemersdal Estate

Durbanville

021 976 3361

www.diemersdal.co.za