

ANNO 1698



# DIEMERSDAL

## Diemersdal Méthode Cap Classique Blanc de Blancs

*A pristine and frisky Cap Classique packed with beguiling citrus energy and subtle yeasty intrigue perfectly suited for attractive and refreshing social sipping. A Sparkling wine made in traditional Méthode Cap Classique with Chardonnay grapes originating from a 37-year-old Certified Heritage vineyard.*



<b>Origin:</b>	Cape Town; South Africa	
<b>Blend:</b>	100% Chardonnay	
<b>Style:</b>	Brut— Dry	
<b>Analysis:</b>	<b>Alcohol:</b>	11.29%
	<b>RS:</b>	4.0 g/l
	<b>Total Acid:</b>	6.8 g/l
	<b>pH:</b>	3.15
<b>Vineyard:</b>	<b>Trellising:</b>	4 wire Perold
	<b>Age of Vines:</b>	37 years— Certified Heritage Vineyard
	<b>Irrigation:</b>	Dry-land conditions

### **Terroir:**

*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.*

### **Oenology:**

*The grapes were hand harvested in the early morning at 19° balling, whole bunch pressed and settled for 48 hours. Racked and inoculated with a selected yeast. Two weeks alcoholic fermentation at controlled temperatures of 14-16 °C. 20% of the blend was fermented in older, 3rd and 4th fill barrels. The remaining juice was fermented in stainless steel tanks. Post fermentation lees contact of 2 months. Lees stirring took place once a week to enhance the mouthfeel, concentration and complexity of the base wine. The 2 components were blended and Malolactic fermentation took place in stainless steel tanks. The final wine was bottled and left for 19 months of yeast contact before disgorgement.*

### **Winemakers' notes:**

*Pale gold with vibrant glints of green and a giddy persistent swirl of exuberant tiny bubbles. Alluring lemon biscotti, green apple, keylime pie and almond pastry aromas with white floral etchings and zesty citrus freshness. A tantalising explosion of bright citrus flavours layered with lemon cream and discreet minerality blossoming with golden delicious strudel, pear drop and green almond complexity all finishing with riveting grapefruit intensity and an attractive twist of tangy green apples.*

### **Food suggestions:**

*Shucked oysters, salmon or tuna sashimi, lemon and herb roast chicken or summer berry pavlova.*