

ANNO 1698



DIEMERSDAL

Diemersdal Chardonnay Unwooded 2024



Origin: Cape Town; South Africa

Blend: 100% Chardonnay

Analysis:

Alc:	12.65%
Total Acid:	5.4 g/l
RS:	3.0 g/l
pH:	3.41

Viticulture:

Yield:	8-12 t/ha
Trellising:	4 wire Perold
Age of vines:	12—19 Years

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 night harvested at optimum ripeness. Crushed and de-stemmed. Skin contact of 6 hours, pressed and settled for 12 hours. Racked and inoculated with selected yeast. Three weeks' alcoholic fermentation, temperature controlled at 14-16°C.

Winemaker's notes:

This fashionable wine balances concentrated spicy aromas with fresh fruit flavours. The nose is elegant, with the richness of the fruit enhanced by apple and sweet melon aromas. Nuance of limes on the palate combine to offer you a delicious, flavourful wine with a creamy taste and lingering aftertaste.

Food suggestions:

Enjoy with light creamy dishes and seafood.