



# DIEMERSDAL

## Chardonnay Reserve 2015

**Origin:** Durbanville; South Africa

**Blend:** 100% Chardonnay

**Analysis:**

<b>Alc:</b>	13.62%
<b>Total Acid:</b>	6.9g/l
<b>RS:</b>	1.9g/l
<b>pH:</b>	3.24

**Terroir:**

<b>Slope:</b>	South-East facing slopes
<b>Soil:</b>	Scali and Hutton
<b>Climate:</b>	Moderate with cooling sea breezes from the Atlantic Ocean.

**Viticulture:**

<b>Yield:</b>	5 t/ha
<b>Trellising:</b>	4 wire Perold
<b>Age of vines:</b>	29 years
<b>Irrigation:</b>	Dry-land conditions

### Oenology:

The grapes were handpicked at optimum phenolic ripeness. Crushed and de-stemmed. Pressed and pumped into new 228L French Oak barrels. Natural alcoholic fermentation in the barrels.

### Maturation:

10 months, oak maturation in 2<sup>nd</sup> and 3<sup>rd</sup> filled 228L French Oak. The wine was aged sur lie (on the lees) and stirred up once a week to enhance mouth feel and concentration.

### Winemaker's notes:

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.

### Food suggestions:

Cream-based pasta dishes, crayfish and lemon butter prawns.

### Awards:

2013 vintage: Gold Medal – Michelangelo Wine Awards 2014  
2009 vintage: 4½ Stars - John Platter Wine Guide'10  
2005 vintage: Gold Medal - Michelangelo Wine Awards 2006

