



DIEMERSDAL

Chardonnay Reserve 2015

Origin: Durbanville; South Africa

Blend: 100% Chardonnay

Analysis:

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

Terroir:

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

Viticulture:

Yield:	5 t/ha
Trellising:	4 wire Perold
Age of vines:	29 years
Irrigation:	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 2nd and 3rd 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

