



# DIEMERSDAL

## Grüner Veltliner 2016

**Origin:** Durbanville; South Africa

**Blend:** 100% Grüner Veltliner

<b>Analysis:</b>	<b>Alc:</b>	13.71%
	<b>Total Acid:</b>	6.0 g/l
	<b>RS:</b>	2.0 g/l
	<b>pH:</b>	3.26

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

<b>Viticulture:</b>	<b>Yield:</b>	7-9 t/ha
	<b>Trellising:</b>	5 wire Perold
	<b>Age of vines:</b>	6 years
	<b>Irrigation:</b>	Dry-land conditions

### Oenology:

The grapes from this traditional Austrian variety were harvested at the beginning of March, right after the Sauvignon Blanc and just shortly before the ripe Chardonnay. The grapes were picked in the early hours of the morning and have been treated similar to our unwooded Chardonnay. The juice had 6 hours skin contact, before pressing. The wine was made in a non-reductive style and fermented between 14 – 16 C° degrees. 50% was fermented with X5 a Sauvignon Blanc / Riesling yeast and the balance with *Oenoferm Veltliner* a traditional Grüner Veltliner-yeast from Austria.

### Maturation:

6 months post fermentation lees contact, stirred up once a week to enhance mouth feel and concentration.

### Winemaker's notes:

Made in riper style than the maiden vintage. A pale green colour, inviting aromas of kiwi and lime with sweet melon and ripe pear fruit flavours. A medium bodied wine, with a concentrated palate and a long lingering and mineral finish.

### Food suggestions:

This variety is known for its food friendliness and can pair well with all kinds of dishes. Top of the list is Asian inspired dishes with spicy and fragrant aromas. Grüner Veltliner pairs well with fresh seafood dishes, salads and greens like asparagus and artichokes. For meatier dishes, pair Grüner Veltliner with grilled chicken breast, pork tenderloin and of course an Austrian favourite, Wiener schnitzel.

### Awards:

2013 vintage: Most Innovative Wine of the Year – Michelangelo Awards '14  
2014 vintage: Double Gold Michelangelo Awards 2015 & Best Alternative white Tim Atkin.