



# DIEMERSDAL

## Diemersdal Chardonnay Unwooded 2017



**Origin:** Durbanville; South Africa

**Blend:** 100% Chardonnay

**Analysis:**

<b>Alc:</b>	13.13%
<b>Total Acid:</b>	6.2g/l
<b>RS:</b>	3.4g/l
<b>pH:</b>	3.36

**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>	8-12 t/ha
<b>Trellising:</b>	4 wire Perold
<b>Age of vines:</b>	12 - 30 years
<b>Irrigation:</b>	Dry-land conditions

### 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 Alchemy 2 yeast. Three weeks' alcoholic fermentation, temperature controlled at 14-16°C.

### Maturation:

Post fermentation lees contact of 4 months, stirred up once a week to enhance mouth feel and concentration.

### 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.

### Awards:

2015 vintage: Silver – Veritas Wine Awards '15  
2014 vintage: Double Gold – Michelangelo Awards '14  
2013 vintage: Double Gold – Michelangelo Awards '13  
2010 vintage: Gold - Michelangelo Wine Awards '10