



DIEMERSDAL

Diemersdal Chardonnay Reserve 2025



Origin: Durbanville; South Africa

Blend: 100% Chardonnay

Analysis:

Alc:	13.96%
Total Acid:	6.4 g/l
RS:	1.8 g/l
pH:	3.44

Viticulture:

Yield:	5 t/ha
Trellising:	4 wire Perold
Age of vines:	38 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 are handpicked at optimal ripeness, then gently crushed and destemmed. After pressing, the juice is transferred to a selection of 225L and 500L French oak barrels for fermentation.

Maturation:

The wine matures at 14 °C for 11 months in French oak barrels (20% new), remaining on its lees to build richness, texture, and structure. This careful ageing enhances depth while preserving freshness and balance.

Winemaker's notes:

The Diemersdal Chardonnay Reserve shows pure, expressive flavours of yellow stone fruit and bright citrus, complemented by a classic nutty complexity. Layered and refined, it offers vibrant zest on the palate and finishes long, fresh and elegantly.

Food suggestions:

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