



DIEMERSFONTEIN

Carpe Diem CHENIN BLANC



When owners, David & Sue Sonnenberg, decided to start a wine business on their family farm, after the age of 50, they were truly 'seizing the day'. Our Carpe Diem range is this dream of making world class, innovative wines from Wellington, reflected.

INFORMATION

VINTAGE:	2016
CULTIVAR:	100% Chenin Blanc
WINE OF ORIGIN:	Wellington
HARVEST DATE:	February 2016
YIELD:	3 ton/ha

VINIFICATION

Grapes were harvested in 3 different terroirs and on 3 different occasions. This was done to ensure the maximum complexity in the final blend. 35% of the ripest component was fermented in 100% new French oak. The remaining wines were fermented in stainless steel tanks to ensure balanced, fresh, fruity flavours to complement the oaked portion. All wine components were kept on their lees for 4 months to develop the mouthfeel and insure long term age ability.

TASTING NOTES

Inviting flavours of toasty biscuit aromas and pineapple on the nose. On the palate crisp Granny Smith apples and pears add balance to this wine.

FOOD PAIRING

Roast duck and pear salad is a particular favourite of this Chenin Blanc. It also has no problem standing up to the richer flavours of Smoked pork, fish or Thai prawns.

ANALYSIS

ALC: 13.5% TA: 5.3g/l pH: 3.5 RS: 2.5g/l