



# DIEMERSFONTEIN

## CHENIN BLANC



There exists a passion at Diemersfontein that is impossible to overlook.

The Diemersfontein range of wines encapsulates the magnificence, elegance and grace of this estate and its people, and makes every sip of our wines a magical

### INFORMATION

VINTAGE:	2018
CULTIVAR:	100% Chenin Blanc
WINE OF ORIGIN:	Wellington
HARVEST DATE:	February 2018
YIELD:	7 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 mouth feel 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 have no problem standing up to the richer flavours of Smoked pork, fish or Thai prawns.

### ANALYSIS

ALC: 13.5% TA: 5.5g/l pH: 3.62 RS: 1.9g/l