



ANNO  1698

DIEMERSDAL

Chardonnay Reserve 2011

Origin:	Durbanville; South Africa
Blend:	100% Chardonnay
Analysis:	Alc: 13.36% Total Acid: 6.6g/l RS: 2.1g/l pH: 3.39
Terroir:	Slope: South-East facing slopes Soil: Scali and Hutton Climate: Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture:	Yield: 5 t/ha Trellising: 4 wire Perold Age of vines: 22 years Irrigation: Dry-land conditions

Oenology:

The grapes were handpicked at full phenolic ripeness. Crushed and de-stemmed. Pressed and pumped into new 228L French Oak bar-rels. Natural alcoholic fermentation in the barrels.

Maturation:

6 months' oak maturation in new 228L French Oak. The wine was aged sur lie (on the lees) and stirred up once a week to enhance mouth feel and concentration.

Winemaker's notes:

The Reserve Chardonnay has a complex character with a pale straw colour. On the nose, notes of barrel fermentation, vanilla and crème caramel come forward, integrating gently with aromas of tropical exotic fruit. The mouth feel is rich and buttery, ending in a wine with beautiful extraction of fruit and elegant acidity that brightens the palate.

Food suggestions:

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

Awards:

2009 vintage: 4½ Stars - John Platter Wine Guide'10
2005 vintage: Gold Medal - Michelangelo Wine Awards 2006