

ANNO 1698



DIEMERSDAL

Chardonnay Unwooded 2011

Origin: Durbanville; South Africa

Blend: 100% Chardonnay

Analysis:

Alc:	13.76%
Total Acid:	6.8g/l
RS:	2.0g/l
pH:	3.33

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:	20 years
Irrigation:	Dry-land conditions

Oenology:

The grapes were night harvested at full ripeness. Crushed and de-stemmed. Skin contact of 6 hours, pressed and settled for 12 hours. Racked and inoculated with combination of D47/CY3079/EC118 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:

2010 vintage: Gold - Michelangelo Wine Awards '10

2009 vintage: 4 Stars - John Platter Wine Guide'10

2008 vintage: Gold Medal - AWC Vienna International Wine Awards '08

