

Chenin Blanc, Diemersfontein

Wellington, South africa



Product code	DN10ZZWC
Grapes	Chenin Blanc
Country	SOUTH AFRICA
ABV%	13
Case Size	6
Closure Style	Screw Cap
Producer	Diemersfontein
Vintage	2023



Producer

The Diemersfontein estate has been in the Sonnenberg family since the early 1940s and is today run by David and his wife Sue. The 183 hectare property is situated 70 kilometres north east of Cape Town in Wellington in the Western Cape Winelands. David's father, Richard, planted the first vines in the 1970s on the alluvial terraces that as well as the granite slopes that are found higher up in the Haweka Mountains. The climate is Mediterranean-like with warm summers and cool breezes coming off the Atlantic to cool the vineyards around harvest time. In 2000, David built the estate's own winery and head maker Francois Roode has been in charge for the past 16 years. Both the Chenin Blanc and Pinotage are tank fermented with the Pinotage being made in tanks with oak staves to give an extra layer of flavour and complexity.

Tasting Notes

A nose of pineapple, taste of green apples and pears with warm toasty biscuit aromas to add balance acidity lends to this wines fine length and compatibility with many flavourful dishes. Roast duck and pear salad is a particular flavour, though the wine is not easily dominated by smoked pork, fish or Thai prawns. 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.

Viticulture

The 183 hectare property is situated 70 kilometres north east of Cape Town in Wellington in the Western Cape Winelands. The first vines were planted in the 1970s on the alluvial terraces as well as the granite slopes that are found higher up in the Haweka Mountains. The climate is Mediterranean-like with warm summers and cool breezes coming off the Atlantic to cool the vineyards around harvest time.

Winemaking

Grapes were picked at two different ripening levels, destemmed crushed and given 2 hours soaking in the press. After pressing, the juice settled in tank for 3 days and was inoculated with yeast. Low fermentation temperatures of 13 degrees were maintained for the next three weeks. The wine is then racked and prepared for bottling.