



DIEMERSFONTEIN
WINES



CHENIN BLANC 2020

VINIFICATION

Grapes were picked at two different ripeness 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 three week fermentation period. The wine was racked and prepared for bottling.

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.

INFORMATION & ANALYSIS

Vintage:	2020
Cultivar:	100% Chenin Blanc
Harvest Date:	February 2020
Wine of Origin:	Wellington
Yield:	8 ton / hectare
ALC:	13.37 % VOL
TA:	5.49 g/l
pH:	3.56
Res:	1.82 g/l

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 THE PASSION OF ITS PEOPLE, AND MAKES
EVERY SIP OF OUR WINES A MAGICAL EXPERIENCE.

