



DIEMERSFONTEIN
WINES

THE CLOCKMAKER OLD VINE CHENIN BLANC 2021

VINIFICATION

Grapes The Diemersfontein Chenin blanc vineyard was planted in 1986 next to the upper dam by David Sonnenberg's father, on a South west facing slope on mainly decomposed granite soils.

The grapes were picked early in the morning before the February heat of 2021 was upon us. The grape bunches were destemmed and crushed and pumped to the press. The free run juice was kept separate and after three days of cold settling racked to 400L French oak barrels, 25% new. The juice inoculated with yeast and fermentation lasted for 2 weeks. There after battonage was done once a week to create mouth feel for 2 months. The wine spend 12 months in barrel before bottling.

TASTING NOTES

Notes of honey, pineapple and yellow peaches with hints of spice on the palate with good integration of the oak, adding slight toasted notes.

FOOD PAIRING

This delightful wine can be savoured on it's own, but will show it's true colours (flavours) when enjoyed with food; especially duck, pork and fish dishes.

INFORMATION & ANALYSIS

Vintage:	2021
Cultivar:	100% Chenin Blanc
Harvest Date:	February 2021
Wine of Origin:	Wellington
Yield:	8 ton / hectare
ALC:	14 % VOL
TA:	5.6 g/l
pH:	3.39
Res:	1.8 g/l



Winemakers like to name their wines to tell the legends of their lives, their people, their farms.

Our first 'Old Vine' Chenin Blanc, harvested from vineyards planted in the 1980's by David Sonnenberg's father Richard, is named to remember Cesare Zanardi. He was an Italian prisoner of war in the 1940's who spent some years working at Diemersfontein. Thereafter he returned to Italy and became a successful Clockmaker in Bolzano in the South Tirol.

Despite wartime circumstances, friendships were forged, and have maintained between three generations of the Sonnenberg and Zanardi families.

Diemersfontein invites you to raise a glass in honour of the Clockmaker, friendship between nations and all our hopes for a better world!