



CHENIN BLANC 2025

ABOUT DIEMERSFONTEIN

There exists a passion at Diemersfontein that is impossible to overlook, with a range of wines that encapsulates the magnificence, elegance and grace of this estate and the passion of its people, making every sip of our wines a magical experience.

WINEMAKING

Grapes were picked at two different ripeness levels, de-stemmed, 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 3 week fermentation period. The wine was racked and prepared for bottling.

TASTING NOTES

This unwooded Chenin Blanc boasts with a bouquet of fresh guava, white pear and passion fruit. These tropical nuances follow through to the palate, finishing with a well-balanced acidity and a lasting finish.

FOOD PAIRING

Enjoy during a long lazy lunch by the ocean with every seafood imaginable. Chenin Blanc can handle an element of fruit and would be the perfect partner with a light Chicken salad with added apple or pear.

COMPONENTS: 100% Chenin Blanc

WINE OF ORIGIN: Wellington

HARVEST DATE: February 2025

YIELD: 8 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 5 years

TEMPERATURE: Serve between 10°C to 13°C

ALCOHOL: 13.52 % **RESIDUAL SUGAR:** 2.89 g/l

TOTAL ACIDITY: 5.84 g/l **PH:** 3.41

ENERGY: (100 ml) E = 333 kJ / 80 Kcal

PACKAGING: 1175g per 750ml bottle

NUTRITIONAL INFORMATION:

