



DIEMERSFONTEIN
WINES



THE CLOCKMAKER OLD VINE CHENIN BLANC 2024

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

The Clockmaker Chenin blanc vineyard was planted in 1986 by the current owner David Sonnenberg's father, the block is situated on a South West facing slope on decomposed granite soils. The grapes are picked early morning and the bunches are destemmed, crushed and pumped straight to the press. Free run juice is kept separate and cold settled for 3 days before being racked to 400L French oak barrels of which 25% is new oak. Fermentation takes place in barrel over a 2 week period. Post fermentation batonnage is done once a week for 2 months to create a fuller and rounder mouth feel. The wine then spends a further 12 months on its lees undisturbed before being racked, filtered, stabilised and bottled.

TASTING NOTES

Medium bodied wine with aromas of yellow peaches, pineapple, honey and spice with an appealing acid flourish on the finish.

FOOD PAIRING

This wine pairs well with roasted duck, pork and fish dishes.

COMPONENTS: 100% Chenin Blanc

WINE OF ORIGIN: Wellington

HARVEST DATE: February 2024

YIELD: 5 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 5 years

TEMPERATURE: Serve between 10°C to 13°C

ALCOHOL: 13.20 % **RESIDUAL SUGAR:** 2.0 g/l

TOTAL ACIDITY: 5.10 g/l **PH:** 3.55

ENERGY: (100 ml) E = 339 kJ / 82 Kcal

PACKAGING: 1395g per 750ml bottle

NUTRITIONAL INFORMATION:



www.diemersfontein.co.za



Diemersfontein Wine Estate



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