



DIEMERSDAL

Sauvignon Blanc Reserve 2016

Origin:	Durbanville; South Africa
Blend:	100% Sauvignon Blanc
Analysis:	Alc: 12.87% Total Acid: 6.0g/l RS: 1.8g/l pH: 3.12
Terroir:	Slope: South facing slopes Soil: Decomposed granite with high clay content.
Climate:	Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture:	Yield: 10 t/ha Trellising: 4 wire Perold Age of vines: 28 years Irrigation: Dry-land conditions

Oenology:

Harvested from a selected block at 23-24^oB. Crushed and destemmed reductively. Skin Contact for 24hrs; pressed and settled for 36hrs. Racked and inoculated with a selected yeast, VIN7. 3 weeks alcoholic fermentation temperature controlled at 12-14^oC.

Maturation:

Post fermentation lees contact of 4 months, stirred up once a week to enhance mouth-feel and concentration. The wine is bottled unfiltered and sediment may occur.

Winemaker's notes:

This is a full flavoured, complex Sauvignon Blanc. The wine has good depth on the nose with aromas of citrus, green herbs, hints of asparagus and a touch of sweetness. On the palate excellent natural acidity creates balance, a fine structure and a pleasant mouth-filling texture with a clean finish.

Food suggestions:

Full flavoured seafood dishes and creamy soup or blackened, spicy pan-fried fish.

Awards:

2015 vintage: Gold – Gold Wine Awards '15
2014 vintage: Double Gold – Veritas '14
2014 vintage: Top Sauvignon Blanc (Durbanville Ward) – Terroir Wine Awards '14
2013 vintage: 92 Scores – Tim Atkins (2014)
2013 vintage: Gold – Concours Mondial du Sauvignon 2014
2012 vintage: White Wine Trophy - Winemaker's Choice Awards '12