



DIEMERSDAL

Diemersdal Sauvignon Blanc 2017

Origin:	Durbanville; South Africa
Blend:	100% Sauvignon Blanc
Analysis:	Alc: 12.67% Total Acid: 6.8 g/l RS: 3.3 g/l pH: 3.19
Terroir:	Slope: South facing slopes Soil: Decomposed granite with high clay content. Climate: Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture:	Yield: 8-12 t/ha Trellising: 4 wire Perold Age of vines: 11-30 years Irrigation: Dry-land conditions

Oenology:

The grapes were night harvested at optimum ripeness, with the blocks harvested and vinified separately. 5 different clones were used. Crushed and destemmed reductively. Skin contact of 12-24 hours, pressed and settled for 6-12 hours. Racked and inoculated with selected yeasts e.g. VIN 7; QA 23; CKS; VL 3. All natural acid – no additional acid added. Three weeks' alcoholic fermentation, temperature controlled at 12-14°C.

Winemaker's notes:

This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

Food suggestions:

Enjoy with summer foods and salads or serve chilled on its own.

Awards:

2016 vintage: Double Gold – National Wine Challenge (Top 100 SA Wines) '16
2015 vintage: Gold – Gold Awards 2015
2014 vintage: Gold – Concours Mondial du Sauvignon Blanc '14
2013 vintage: Gold – Concours Mondial du Sauvignon Blanc '13