



DIEMERSDAL

Sauvignon Rosé 2017

Origin:	Durbanville; South Africa
Blend:	93% Sauvignon Blanc, 7% Cabernet Sauvignon
Analysis:	Alc: 12.93% Total Acid: 6.2 g/l RS: 3.7 g/l pH: 3.28
Terroir:	Slope: Slight southeast-facing slopes. Soil: Decomposed granite with high clay content. Climate: Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture:	Yield: Sauvignon Blanc: 9-12 t/ha Cabernet Sauvignon: 12t/ha Trellising: 4 wire Perold Age of vines: SB: 18 Years; CS: 20 Years Irrigation: Dry-land conditions

Oenology:

The wine was vinified separately during the 2016 vintage. Traditional reductive Sauvignon Blanc Winemaking. Three weeks before bottling, 7% fresh Cabernet Sauvignon 2017 was added to the Sauvignon Blanc until the perfect rosy coral colour was matched.

Maturation:

Post Fermentation lees contact for 1 months, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization.

Winemaker's notes:

Delicate, fruity and lively, with distinctive Sauvignon Blanc aromas of passion fruit and lime, with hints of the cherry and strawberry flavours of Cabernet Sauvignon. A balanced palate with crisp acidity and fruity undertones.

Food suggestions:

Served well chilled on any occasion.

Awards:

2015 vintage: Gold – Michelangelo International Wine Awards '15
2012 vintage: Gold – Michelangelo International Wine Awards '12
2011 vintage: 4 Stars - John Platter Wine Guide'11
2010 vintage: 4 Stars - John Platter Wine Guide'10
2009 vintage: 4 Stars - John Platter Wine Guide'10
2009 vintage: Most innovative wine - Michelangelo International Wine Awards '09