



DIEMERSDAL

Noble Late Harvest Sauvignon Blanc



Origin: Durbanville; South Africa

Blend: 100% Sauvignon Blanc

Vintage: 2016

Analysis:

Alc:	13.19%
Total Acid:	7.5 g/l
RS:	145 g/l
pH:	3.37

Terroir: Slope: South-facing slopes

Soil: Decomposed granite (Hutton) with high clay content

Climate: Moderate with cooling sea breezes from the Atlantic Ocean.

Viticulture: Yield: 1.5 t/ha

Trellising: 4 wire Perold

Age of vines: 20 years

Irrigation: Dry-land conditions

Oenology:

A selected 4 tons of the Sauvignon Blanc grapes were left to hang on the vines and become naturally infected with Botrytis, the fungus responsible for noble rot. Picked at 32 Balling, pressed and inoculated. The fermentation was stopped at 10% alcohol and 145g/litre residual sugar. After 9 months of barrel aging the wine was filtered and fined before bottling.

Winemaker's notes:

Typical noble late character on the nose with ripe tropical fruit, tangy dried fruit and hints of almond flavours. Full flavoured palate with the sweetness and bright acidity in balance.

Food suggestions: Crème Brulee, Malva Pudding or Glass on its own.