



# DIEMERSDAL

## 8 Rows Sauvignon Blanc 2017

**Origin:** Durbanville - Cape Town; South Africa

**Blend:** 100% Sauvignon Blanc

**Analysis:**

<b>Alc:</b>	13.10%
<b>Total Acid:</b>	6.8g/l
<b>RS:</b>	2.5g/l
<b>pH:</b>	3.17

**Terroir:**

<b>Slope:</b>	South facing slopes
<b>Soil:</b>	Decomposed granite with high clay content.
<b>Climate:</b>	Moderate with cooling sea breezes from the Atlantic Ocean.

**Viticulture:**

<b>Yield:</b>	4 t/ha
<b>Trellising:</b>	4 wire Perold
<b>Age of vines:</b>	24 years
<b>Irrigation:</b>	Dry-land conditions

### Oenology:

The grapes were night harvested at 23.5°B, crushed and de-stemmed reductively. Skin contact of 24 hours, pressed and settled for 36 hours. Racked and inoculated with selected yeast, X5. 3 weeks alcoholic fermentation temperature controlled at 12-14°C.

### Maturation:

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

### Winemaker's notes:

An intense with concentrated aromas on the nose that follows through on the palate. The wine shows a strong core of minerality with a flinty elegance on the nose with a rounded mouth-feel with Nectarine and Kiwi, and balanced acidity on the finish. A seamless wine where all the components are in perfect balance.

### Food suggestions:

Pan-seared tuna or fresh salmon with a fennel and olive oil dressing.

### Awards:

2016 vintage: 5 Stars – John Platter Wine Guide 2017  
2016 vintage: 94 Points – Tim Atkins Wine Report 2016

