



DIEMERSDAL

Winter Ferment Sauvignon Blanc 2017



Origin:	Durbanville; South Africa
Blend:	100% Sauvignon Blanc
Analysis:	Alc: 14.41% Total Acid: 5.9g/l RS: 2.9g/l pH: 3.25
Terroir:	Slope: South facing slopes Soil: Decomposed granite with high clay content.
Climate:	Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture:	Yield: 9 t/ha Trellising: 4 wire Perold Age of vines: 8 years Irrigation: Dry-land conditions

Oenology:

Night harvested at 23B and crushed and destemmed - reductively
Skin contact for 3 hours, pressed and settled for 48 hours.

The fermentation of this wine was postponed for 4 months before inoculated with
CKS. 2 weeks alcoholic fermentation temperature controlled at 14-16oC and was
bottled soon thereafter.

Winemaker's notes:

A new world style of Sauvignon Blanc. The wine has intense aromas of gooseberries,
tropical fruit and sweet-grapefruit with a core of minerality. The excellent natural
acidity creates balance to the concentrated, rich mouth-filling texture.

Food suggestions:

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