

ANNO



1698

DIEMERSDAL

Sparkling Sauvignon Blanc

Origin: Durbanville; South Africa

Blend: 100% Sauvignon Blanc

Analysis:

Alcohol:	11.71%
RS:	7.7 g/l
Total Acid:	8.7g.l
pH:	3.13

Terrior:

Slope:	South-facing slopes
Soil:	Decomposed granite (Hutton) with high clay content
Climate:	Moderate with cooling sea breezes from the Atlantic Ocean

Vineyard:

Yield:	7-9 t/ha
Trellising	4 wire Perold
Age of Vines	6-26 years
Irrigation:	Dry-land conditions

Oenology:

The grapes were night harvested with no skin contact and settled for 24 hours. Racked and inoculated with Alchemy 2. Three weeks alcoholic fermentation temperature controlled at 12-14°C. Post fermentation lees contact of 3 months in stainless steel tank, stirred up once a week to enhance mouth feel and concentration where after the wine was stabilized and prepared for the secondary fermentation in bottle. The secondary fermentation in bottle took around three months to complete and the wine was disgorged in July 2016.

Winemakers' notes:

The Sparkling Sauvignon Blanc is bursting with gooseberry, passion fruit, fresh citrus, and lime. The palate is vibrant, clean and crisp, with a lingering sparkle and refreshing mouth feel.

