ANNO 1698

DIEMERSDAL

Diemersdal Sauvignon Blanc 2023

A wine showing the true diversity of Cape Town terroir in one seamless blend. Blended from ten different vineyard blocks varying in age, clone and site, this wine typifies the Sauvignon Blanc grape as expressed by a leading winery committed to the variety.

Origin:	Cape Town; South Africa	
Blend:	100% Sauvignon Blanc	
Analysis:	**Alc:**	12.49%
	Total Acid:	6.3 g/l
	RS:	3.9 g/l
	pH:	3.25
Viticulture:	**Yield:**	8-12 t/ha
	Trellising:	4 wire Perold
	Age of vines:	6 - 30 years

Terroir:
Gentle slopes exposed to the micro-climate of the Atlantic Ocean results in the vineyards being influenced by the cool air-flows and morning mists so typical of a maritime climate. In summer a firm south-easter wind fans the vines ensuring temperate and sunny ripening conditions. Along with dryland farming on soils of decomposed granite with a high clay content, the vines offer intensely flavoured fruit, resulting in wines of elegance, character and structure.

Oenology:
The grapes were night harvested at different stages of ripeness, with the blocks harvested and vinified separately. Crushed and destemmed reductively. Skin contact of 3-12 hours, pressed and settled for 6-12 hours. Racked and inoculated with selected yeasts. Three weeks' alcoholic fermentation, temperature controlled at 14-16ºC, post fermentation lees contact to enhance concentration and mouth feel.

Winemaker's notes:
This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

Food suggestions:
Enjoy with summer foods and salads or serve chilled on its own.