



DIEMERSDAL

Diemersdal Sauvignon Blanc Reserve 2026

Focused and refined, this wine is made from the highest vineyard block on Diemersdal from where Table Mountain and False Bay can be seen. Hand-harvesting of limited fruit volumes ensures true varietal expression of Diemersdal's dryland-farmed Sauvignon Blanc.



Origin: Durbanville; South Africa

Blend: 100% Sauvignon Blanc

Analysis:

Alc:	13.16%
Total Acid:	7.0 g/l
RS:	2.3 g/l
pH:	3.17

Viticulture:

Yield:	12 t/ha
Trellising:	4 wire Perold
Age of vines:	17 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:

Harvested from a selected block at 23°B. Crushed and destemmed reductively. Skin Contact for 12hrs; pressed and settled for 36hrs. Racked and inoculated with a selected yeast. 3 weeks alcoholic fermentation temperature controlled at 14-16°C.

Maturation:

Post fermentation lees contact of 4 months, to enhance mouth-feel and concentration. This wine was made with minimal intervention and sediment may occur over time.

Winemaker's notes:

The wine bursts with vibrant yellow fruit aromas of guava, kiwi, passionfruit, and mango, creating a subtle perception of sweetness. Beneath the tropical fruit lies nuanced notes of tomato leaf and blackcurrant. The palate is defined by purity of fruit and generous volume, beautifully balancing the vibrant acidity while remaining fresh and refined, with a lingering, persistent finish.

Food suggestions:

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