



DIEMERSDAL

Diemersdal The Globe Sauvignon Blanc 2024

Diemersdal The Globe Sauvignon Blanc is South Africa's first wine to be fermented and matured in 220 litre Wine Globes, heralding a new era for Cape Sauvignon Blanc and wine in general. The Wine Globe has given this wine an unrivalled linear focus, a resounding clarity in the expression of Diemersdal's cool-climate terroir.



Origin: Durbanville; South Africa

Blend: 100% Sauvignon Blanc

Analysis:

Alc:	13.01%
Total Acid:	7.0 g/l
RS:	2.5 g/l
pH:	3.28

Viticulture:

Yield:	6 t/ha
Trellising:	4 wire Perold
Age of vines:	32 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 hand harvested at 23.3°B, crushed and de-stemmed. 10% whole berry fermentation. Lees stirred up once a month. Wine Globes were covered with black socks to minimise UV exposure. No temperature control, as the glass forms the equilibrium between the outside temperature and the wine.

Maturation:

12 months maturation in 220l Wine Globes. Further 16 months bottle maturation.

Winemaker's notes:

The Sauvignon Blanc opens with vibrant citrus notes, complemented by ripe stone fruit, underscored by a backbone of minerality and a hint of sea salt. Aromas of fresh lily add a subtle sweetness to the bouquet. On the palate, it delivers a delicate yet intense profile, showcasing flavours of sweet orange peel and a lingering, savoury mineral-salt finish. A Sauvignon Blanc that is beautifully complex, offering layered dimensions of flavour that unfold with every sip.