



DIEMERSDAL

ESTATE

PROSPECT SAUVIGNON BLANC 2025

Surrounded by a sea of spring flowers, fourth-generation Annette Louw and her friend Cora pause among the sea of Namaqua daisies growing on Diemersdal. The photograph captures the joy of the changing season and the inherent natural beauty that has always formed part of life on Diemersdal.



Origin: Darling, West Coast

Variety: 100% Sauvignon Blanc

Viticulture: 20-year-old trellis vines | Yield $\pm$ 12 t/ha | Dryland farmed

Trellising: 4 wire Perold

Tasting note:

This cool climate Sauvignon Blanc shows typical aromas of ripe stone fruit, struck flint, and graphite, layered with savory sea salt and a touch of sweet beeswax.

The palate is bright with well integrated acidity with a youthful pulse. Excellent weight and an oily texture that carries complex fruit and deep mineral flavors into a long, memorable aftertaste

Terroir:

Sourced from an east-facing slope in Darling, with north-south vine orientation, this Sauvignon Blanc reflects the distinctive character of its site. The vineyard is planted on deep, iron- and lime-rich clay interspersed with decomposed granite, providing a combination of natural weight, mineral tension and structural complexity.

Winemaking:

The grapes were handpicked on our Darling farm and gently crushed before the juice was allowed to settle naturally for two days. The settled juice was then transferred to 225-litre barrels and terracotta amphoras, where the wine underwent an extended maturation period of 11 months. The wine was then carefully blended to achieve balance and complexity before being bottled.

Food pairing:

Best paired with Fresh West Coast seafood prepared over an open fire.

Alc: 12.53% | pH: 3.56 | Total Acid: 6.2 g/l | RS: 3.4 g/l