



DIEMERSDAL

ESTATE

PROSPECT SOLDERWYN NV

Capturing a moment when family life and winemaking were closely intertwined at Diemersdal. Seated in the truck are third-generation owner Tienie Louw with Ouma Anna perched on the left beneath the vehicles door. Family life and winemaking were closely woven then, children riding on the truck while workers stood alongside and the harvest moved through the farmyard in full view.

Origin: Durbanville, Cape Town

Variety: 100% Sauvignon Blanc

Viticulture: 16-year-old trellis vines | Yield ± 9 t/ha | Dryland farmed

Trellising: 4 wire Perold



Tasting note:

The wine displays a deep amber-gold color. This is clear evidence of the years of controlled heat & oxidation in the cellar-attic.

The complex aromatic has layers and opens with intense, sweet aromas of charred honey, dried apricots & candied orange peel, full of toasted almonds and a light hint of caramel.

On the palate, lush, full-bodied & rich, thanks to the natural concentration of the frozen Sauvignon Blanc juice. The rich sweetness of honey and toffee is masterfully balanced by the natural, lively acidity of the grape variety.

The finish is exceptionally long, dry-sweet and complex, leaving a lingering impression of toasted nuts and honeycomb.

Winemaking:

The First Fermentation: This rich juice begins to ferment. Due to the extreme sugar concentration, the yeast has to work under immense pressure. The fermentation naturally stalls around 5% alcohol, leaving behind an abundance of rich, unfermented natural sugar.

Fortification: The wine is fortified with clean grape spirit to reach its final strength of 15% alcohol. This stabilizes the wine, stops any further microbial activity, & helps extract & integrate the complex barrel characteristics.

Attic Aging (*The Madeira Method*): The young wine is then transferred to the cellar's attic, mimicking the traditional *Canteiro* aging system of Madeira. In the summer, the attic temperature soars to around 45°C. Here, the wine is intentionally exposed to intense heat & controlled oxidation inside old 500-liter French oak barrels.

Food pairing:

Ideal with mature cheeses, nut dishes, or simply as a meditation wine after a meal.

Alc: 15.12%	pH: 3.53	Total Acid: 7.5 g/l	RS: 176.20 g/l
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