

Diemersdal MM Louw Sauvignon Blanc 2007

Experimenting with a 'beer'-yeast (used in France/Germany to ferment wines under icy cold cellar condition) with longer fermentation time and extremely low fermentation temperatures, resulted in a wine with highly concentrated tropical fruit flavours, ripe figs and classic boxwood aromas underpinned by a core of minerality on the nose, and a full mouth-feel with a healthy natural acid and lingering finish.

Full flavoured meat dishes and sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 13.85 % vol rs : 1.5 g/l pH : 3.13 ta : 7.8 g/l

type : White

pack : Bottle **closure** : Cork

in the vineyard : Terroir

Slope: South facing slopes

Soil: Decomposed granite (Hutton) with high clay content

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture

Yield: 7 - 9 t/ha

Trellising: 4 wire Perold

Age of vines: 7 - 25 years

Irrigation: Dry-land conditions

about the harvest: The grapes with night harvested at optimum ripeness. Crushed and destemmed - reductively. Skin contact of 18 hours, pressed and settled for 24 hours. The initial fermentation was done at an ultra-low temperature (2°C) with a 'beer'-yeast before finishing fermentation with VIN7. Fermentation time was just over 3 months.

in the cellar : Post fermentation lees contact of 3 months, stirred up once a week to enhance mouth-feel and concentration. The wine was bottled unfiltered and a sediment may occur over time.



Diemersdal Estate

Durbanville

021 976 3361

www.diemersdal.co.za