

Diemersdal Eight Rows Sauvignon Blanc 2008

2008 Veritas Awards - Bronze Medal

2008 Michelangelo International Awards - Grand Prix Runner-up Trophy & Double Gold Medal

An intense wine with concentrated aromas on the nose that follows through onto the palate. The wine shows a strong core of minerality with flinty elegance on the nose with a rounded mouth-feel and balanced acidity on the finish. A seamless wine where all components are in perfect balance.

Pan-seared tuna or fresh salmon with a fennel and olive oil dressing.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.24 ta : 7.2 g/l

type : White

pack : Bottle closure : Cork

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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: 4 t/ha

Trellising: 8 Rows (1ha) with-in the single vineyard

Age of vines: 25 years

Irrigation: Dry-land conditions

about the harvest: The grapes were night harvested at 23.5° Balling.

in the cellar : Crushed and destemmed - reductively. Skin contact for 24 hours, pressed and settled for 36 hours. Racked and inoculated with a chosen yeast, VIN7. 3 Weeks alcoholic fermentation temperature controlled at 12 - 14°C.

Post fermentation lees contact of 5 months, stirred up once a week to enhance mouth-feel and concentration. The wine is bottled unfiltered and sediment may occur.

Diemersdal Estate

Durbanville

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www.diemersdal.co.za

