

## Diemersdal Sauvignon Rose 2008

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Combining 2 fashionable winestyles (Cool-Region Sauvignon Blanc and Dry Ros ) resulted in the unique and worlds first Sauvignon Blanc based Ros . The Diemersdal Sauvignon Ros , is delicate, fruity, lively, with distinctive Sauvignon Blanc aromas of passion fruit and lime, with hints of cherries and backcurrent, flavours of the Cabernet Sauvignon. With crisp acidity and a balanced palate and fruity aftertones.

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**variety :** Sauvignon Blanc | 93% Sauvignon Blanc. 7% Cabernet Sauvignon

**winery :** Diemersdal Estate

**winemaker :** Thys Louw, Mari van der Merwe

**wine of origin :** Durbanville

**analysis :** alc : 12.52 % vol   rs : 3.5 g/l   pH : 6.8   ta : 3.45 g/l

**type :** Rose

**pack :** Bottle   **closure :** Cork

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**in the vineyard :** Slope: Slight Southeast facing slopes

Soil: Decomposed granite (Hutton) with high clay content

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Yield: SB: 9t/ha; CS: 12t/ha

Trellising: 4 wire Perold

Age of vines: SB: 15 years; CS: 17 years

Irrigation: Dry-land conditions

**in the cellar :**

Vinified separate during the 2008 vintage. Traditional reductive Sauvignon Blanc winemaking 3 weeks before bottling, 7% fresh Cabernet Sauvignon was added to the Sauvignon Blanc until the perfect rosy-salmon colour, with complimented flavours was matched!

Post fermentation lees contact of 3 months, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization.

**Diemersdal Estate**

Durbanville

021 976 3361

[www.diemersdal.co.za](http://www.diemersdal.co.za)