

## Diemersdal Sauvignon Blanc 2009

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This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, figs and gooseberries. These crisp flavours repeat in the mouth along with a minerally character followed by a long fruity finish. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

Summer foods and salads.

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**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Diemersdal Estate

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

**wine of origin** : Durbanville

**analysis** : alc : 13.47 % vol    rs : 3.5 g/l    pH : 3.25    ta : 6.8 g/l

**type** : White

**pack** : Bottle    **size** : 750ml    **closure** : Cork

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2010 John Platter's Wine Guide - 4.5 Stars

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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: 7 - 9 t/ha

Trellising: 4 wire Perold

Age of vines: 7 - 25 years

Irrigation: Dry-land conditions

**about the harvest**: The grapes were night harvested at optimum ripeness, the blocks harvested and vinified separate. Crushed and destemmed - reductively. Skin contact of 12 - 24 hours, pressed and settled for 24 hours. Racked and inoculated with chosen yeasts eg VIN 7; QA 23; CKS; VL 3. 3 weeks alcoholic fermentation with temperature controlled at 12 - 14°C.

**in the cellar** : 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

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