

Diemersdal Sauvignon Rose 2009

Delicate, fruity and lively - distinctive Sauvignon Blanc aromas of passion fruit and lime, with hints of cherries and strawberries, flavours of the Cabernet Sauvignon. A balanced palate with crisp acidity and fruity aftertones.

Served well chilled on any occasion.

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 : 13.35 % vol rs : 4.0 g/l pH : 3.43 ta : 6.8 g/l

type : Rose

pack : Bottle **closure** : Cork

2009: Laker & Le Roux Most Innovative 2009 - Wine Trophy

2008: 3 Stars John Platter 2009

in the vineyard : Terroir

Slope: Slight Southeast facing slopes

Soil: Decomposed granite (Hutton) with high clay content

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture

Yield: SB - 9 t/ha; CS - 12 t/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 2009 vintage. Traditional reductive Sauvignon Blanc winemaking. 3 weeks before bottling, 7% fresh Cabernet Sauvignon 2009 was added to the Sauvignon Blanc until the perfect rosy salmon colour 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

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