

## Diemersdal Matys Sauvignon Blanc 2009

This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, figs and green peppers. 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.

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

**winery :** Diemersdal Estate

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

**wine of origin :** Durbanville

**analysis :** alc : 13.46 % vol    rs : 3.36 g/l    pH : 3.47    ta : 6.3 g/l

**type :** White    **wooded**

**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 were night harvested at full optimum ripeness, the blocks harvested and vinified separate.

**in the cellar :** Crushed and destemmed – reductively. Skin contact of 12 - 24 hours, pressed and settled for 24 hours. Racked and inoculated with chosen yeasts e.g. VIN 7; QA 23; CKS; VL 3. Three weeks alcoholic fermentation temperature controlled at 12 - 14°C.

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



## Diemersdal Estate

Durbanville

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