

## Diemersdal Single Vineyard Sauvignon Blanc 2009

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This is a full-flavoured, complex-style Sauvignon Blanc. The wine has good depth on the nose with aromas of citrus, green herbs, hints of asparagus and a touch of sweetness. On the palate excellent natural acidity creates balance, a fine structure and a pleasant mouth-filling texture with a clean finish.

Full-flavoured seafood dishes (crayfish, prawns, crab) and creamy soups (potato and leek with gorgonzola cheese) or blackened, spicy pan-fried fish

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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 : 13.67 % vol    rs : 2.43 g/l    pH : 3.27    ta : 8.52 g/l

**type** : White

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

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Michelangelo International Wine Awards 2010 - Gold Medal

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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: 4 wire Perold

Age of vines: 25 years

Irrigation: Dry-land conditions

**about the harvest**: Harvested from a chosen block at 22 - 23° 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. Three 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](http://www.diemersdal.co.za)