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Diemersdal Single Vineyard Sauvignon Blanc 2009

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

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

Michelangelo International Wine Awards 2010 - Gold Medal



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