

Diemersdal MM Louw Sauvignon Blanc 2009

Experimenting with a 'beer'-yeast (used in France/Germany to ferment wines under icy cold cellar condition) with longer fermentation time and extremely low fermentation temperatures, resulted in a wine with highly concentrated tropical fruit flavours, ripe figs and classic boxwood aromas underpinned by a core of minerality on the nose, and a full mouthfeel with a healthy natural acid and lingering finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 13.22 % vol rs : 2.8 g/l pH : 3.28 ta : 6.8 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

2007: Gold: Michelangelo Wine Awards - 2008

2007: 4 1/2 Stars - Platters' Wine Guide 2008

in the vineyard : Terrior:

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 fenolic ripeness.

in the cellar : Crushed and destemmed - reductively Skin contact of 18 hours, pressed and settled for 24 hours. The initial fermentation was done at an ultralow temperature (2°C) with a "beer"-yeast before finishing fermentation with VIN7. Fermentation time was just over 3 months.

Maturation:

Post fermentation lees contact of 3 months, stirred up once a week to enhance mouth feel and concentration. The wine was bottled unfiltered and sediment may occur over time.



Diemersdal Estate

Durbanville

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