

## 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 mouth-feel with a healthy natural acid and lingering finish.

Full flavoured meat dishes and sushi.

**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

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

International Wine Challenge 2010: Silver Medal

2007: Gold: Michelangelo Wine Awards - 2008

2007: 4½ Stars - Platters' Wine Guide 2008.

### 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 with night harvested at optimum ripeness. Crushed and destemmed - reductively. Skin contact of 18 hours, pressed and settled for 24 hours. The initial fermentation was done at an ultra-low temperature (2°C) with a 'beer'-yeast before finishing fermentation with VIN7. Fermentation time was just over 3 months.

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



## Diemersdal Estate

Durbanville

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