

## Diemersdal Sauvignon Rosé 2010

Delicate, fruity and lively - distinctive Sauvignon Blanc aromas of passion fruit and lime, with hints of cherries and strawberries flavours of Cabernet Sauvignon. A balanced palate with crisp acidity and fruity undertones.

Served well chilled on any occasion.

**variety :** Sauvignon Blanc | 93% Sauvignon Blanc, 7% Cabernet Sauvignon

**winery :** Diemersdal Estate

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

**wine of origin :** Durbanville

**analysis :** alc : 13.45 % vol   rs : 3.45 g/l   pH : 3.4   ta : 6.6 g/l

**type :** Rose

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

2009: 4 Stars - John Platter Wine Guide 2010

2009: Most innovative wine - Michelangelo International Wine Awards 2009

2008: 3 Stars - John Platter 2009

### in the vineyard : Terroir

Slope: Slight Southeast facing slopes

Soil: Decomposed granite with high clay content

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

### Viticulture

Trellising: 4 wire Perold

Age of vines: SB - 15 years; CS - 17 years

Irrigation: Dry-land conditions

**about the harvest:** Yield: SB: 9 t/ha; CS: 12t/ha

**in the cellar : Oenology:** Vinified separately during 2010 vintage. Traditional reductive Sauvignon Blanc Winemaking. Three weeks before bottling, 7% fresh Cabernet Sauvignon 2010 was added to the Sauvignon Blanc until the perfect rosy coral colour was matched.

**Maturation:** Post Fermentation lees contact for 3 months, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization.



## Diemersdal Estate

Durbanville

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