

## Diemersdal Sauvignon Blanc 2010

This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish. The dis-tinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

Enjoy with summer foods and salads or serve chilled on its own.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Diemersdal Estate

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

**wine of origin :** Durbanville

**analysis :** alc : 13.46 % vol   rs : 2.6 g/l   pH : 3.35   ta : 6.9 g/l

**type :** White

**pack :** Bottle   **size :** 0   **closure :** Cork

2010 Veritas Awards - Gold

2010 Michelangelo International Wine Awards - Gold

### in the vineyard : Terroir

Slope: South 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: 7 - 25 years

Irrigation: Dry-land conditions

**about the harvest:** The grapes were night harvested at full ripeness, with the blocks har-vested and vinified separately.

Yield: 8 - 10t/ha

**in the cellar : Oenology:** The grapes were crushed and de-stemmed reductively. Skin contact of 12 - 24 hours, pressed and settled for 6 - 12 hours. Racked and inoculated with selected yeasts e.g. VIN 7; QA 23; CKS; VL 3. Three weeks' alcoholic fermentation, temperature controlled at 12° - 14° C.

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

## Diemersdal Estate

Durbanville

021 976 3361

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

