

## Diemersdal Matys Sauvignon Blanc 2010

This is a refreshing, easy-drinking, classic Sauvignon Blanc. Tropical fruit and citrus flavours on the nose with fresh acidity and a lingering minerality on the palate. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

Served well chilled on any occasion.

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

**winery :** Diemersdal Estate

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

**wine of origin :** Western Cape

**analysis :** alc : 13.48 % vol    rs : 2.16 g/l    pH : 3.38    ta : 6.7 g/l

**type :** White    **style :** Dry    **wooded**

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

Michelangelo CCL International Wine Awards 2010: Silver Award

**in the vineyard :** These grapes were sourced from premium blocks in selective vineyard sites situated in Malmesbury, Darling and Koekenaap.

**about the harvest:** The grapes were hand harvested at full ripeness, the blocks harvested and vinified separately.

**in the cellar :** Crushed and destemmed reductively. Skin contact of 12-24 hours, pressed and settled for 6 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 for 2 months, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization.



### Diemersdal Estate

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