

Diemersdal Single Vineyard Sauvignon Blanc 2010

This is a full flavoured, complex Sauvignon Blanc. The wine has good depth on the nose with aromas of citrus, green herbs, hints of asparagus and a touch of sweetness. On the palate excellent natural acidity creates balance, a fine structure and a pleasant mouth-filling texture with a clean finish.

Full flavoured seafood dishes and creamy soup or blackened, spicy pan-fried fish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 13.67 % vol rs : 2.43 g/l pH : 3.27 ta : 8.52 g/l

type : White

pack : Bottle **closure** : Cork

Michelangelo CCL International Wine Awards 2010 - Gold Medal
Sauvignon Concours Mondial 2011 - Gold Medal

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: 25 years

Irrigation: Dry-land conditions

about the harvest: Harvested from a chosen block at 22 - 23° Balling.

in the cellar : Crushed and destemmed reductively. Skin contact for 24 hours, pressed and settled for 36 hours. Racked and inoculated with a chosen yeast, VIN7. 3 weeks alcoholic fermentation temperature controlled at 12° - 14°C.

Maturation

Post fermentation lees contact of 4 months, stirred up once a week to enhance mouth-feel and concentration. The wine is bottled unfiltered and sediment may occur.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za