

## Diemersdal 8 Rows Sauvignon Blanc 2010

An intense wine with concentrated aromas on the nose that follows through onto the palate. The wine shows a strong core of minerality with flinty elegance on the nose with a rounded mouth-feel and balanced acidity on the finish. A seamless wine where all components are in perfect balance.

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

**winery :** Diemersdal Estate

**winemaker :** Thys Louw

**wine of origin :** Durbanville

**analysis :** alc : 13.37 % vol    rs : 2.27 g/l    pH : 3.24    ta : 7.75 g/l

**type :** White

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

2011 Michelangelo Awards - Silver

2011 Concours Mondial du Sauvignon Blanc - Gold

2011 National Wine Challenge - Double Platinum

2010 Veritas Awards - Gold

2010 Michelangelo 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: 8 Rows (1ha) with-in the single vineyard

Age of vines: 25 years

Irrigation: Dry-land conditions

**about the harvest:** The grapes were night harvested at 23.5° Balling.

Yield: 4t/ha

**in the cellar :** The grapes were 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 after time.

## Diemersdal Estate

Durbanville

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

