

## Diemersdal Sir Lambert Sauvignon Blanc 2010

### Style

Premium quality. Crisp, medium-bodied dry white.

A crisp dry and racy Sauvignon Blanc. Flinty at first with fresh green asparagus and a hint of gooseberry filling out the palate. A mouth feel of exotic fruit with a perfect acid balance.

A great aperitif. Ideally suited for sushi, shellfish and summer salads.

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

**winery** : Diemersdal Estate

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

**wine of origin** : Lambert's Bay

**analysis** : alc : 13.19 % vol rs : 1.9 g/l pH : 3.44 ta : 6.9 g/l

**type** : White **style** : Dry **body** : Medium

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

2007: 4 stars - Platter Guide

2008: 4 stars - Platter Guide

2008: Gold - Michelangelo Wine Awards 2008

2009: 4½ Stars - Platter Guide

### in the vineyard : Origin of Grapes

Lambert's Bay, Cape West Coast, South Africa. 3 kilometers inland from the cold Atlantic Ocean

### Terroir

Soil: Limestone Soil

### Viticulture

Trellising: 4 wire Perold

Age of vines: 6 years

Irrigation: Additional micro-irrigation

**about the harvest**: The grapes are harvested by hand early in the morning.

Yield: 6t/ha

**in the cellar** : Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the terroir of its origin. After fermentation the lees were stirred up once a week for concentration and mouth feel.



## Diemersdal Estate

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