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# Diemersdal Sauvignon Rosé 2011

Delicate, fruity and lively - distinctive Sauvignon Blanc aromas of passion fruit and lime, with hints of cherries and strawberries flavours of Cabernet Sauvignon. A balanced palate with crisp acidity and fruity undertones.

Served well chilled on any occasion.




**variety :** Sauvignon Blanc | 93% Sauvignon Blanc, 7% Cabernet Sauvignon
**winery :** Diemersdal Estate
**winemaker :** Thys Louw, Mari van der Merwe
**wine of origin :** Durbanville
**analysis :** **alc :** 13.28 % vol **rs :** 2.8 g/l **pH :** 3.37 **ta :** 6.8 g/l
**type :** Rose **style :** Dry
**pack :** Bottle **closure :** Cork

2010: 4 stars - John Platter 2010
2009: 4 Stars - John Platter Wine Guide2010
2009: Most innovative wine - Michelangelo International Wine Awards 2009
2008: 3 Stars - John Platter 2009

**in the vineyard :** **Terroir**
Slope: Slight Southeast 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: SB - 15 years; CS - 17 years
Irrigation: Dry-land conditions

**about the harvest:** Yield: SB: 9 t/ha; CS: 12t/ha

**in the cellar :** **Oenology**: Vinified separately during 2010 vintage. Traditional reductive Sauvignon Blanc Winemaking. Three weeks before bottling, 7% fresh Cabernet Sauvignon 2010 was added to the Sauvignon Blanc until the perfect rosy coral colour was matched.

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

## Diemersdal Estate

Durbanville
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