

Diemersdal Sauvignon Blanc 2011

This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish. The dis-tinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

Enjoy with summer foods and salads or serve chilled on its own.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 13.28 % vol rs : 2.0 g/l pH : 3.4 ta : 6.5 g/l

type : White **style** : Dry

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

2011 Michelangelo International Wine Awards - Silver

2011 Concours Mondial du Sauvignon Blanc - 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: 4 wire Perold

Age of vines: 7 - 25 years

Irrigation: Dry-land conditions

about the harvest: The grapes were night harvested at full ripeness, with the blocks har-vested and vinified separately.

Yield: 8 - 10t/ha

in the cellar : **Oenology**: The grapes were crushed and de-stemmed reductively. Skin contact of 12 - 24 hours, pressed and settled for 6 - 12 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 of 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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