

Diemersdal Sauvignon Blanc Reserve 2011

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
wine of origin: Durbanville

analysis: alc:14.3 % vol rs:1.3 g/l pH:3.38 ta:7.0 g/l

type:White style:Dry body:Full

2011: Silver - Michelangelo CCL Label International Wine Awards

in the vineyard : Slope: South facing slopes
Soil: Decomposed granite with high clay content

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Trellising: 4 wire Perold Age of vines: 25 years Irrigation: Dry-land conditions

about the harvest: Harvested from selected blocks at 22° - 23° B.

in the cellar: The grapes were crushed and destemmed reductively. Skin Contact for 24hrs; pressed and settled for 36hrs. Racked and inoculated with a selected 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

021 976 3361 www.diemersdal.co.za

printed from wine.co.za on 2024/03/28