

Diemersdal 8 Rows Sauvignon Blanc 2011

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

Pan-seared tuna or fresh salmon with a fennel and olive oil dressing.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Diemersdal Estate
winemaker : Thys Louw
wine of origin : Durbanville
analysis : alc : 13.58 % vol rs : 1.5 g/l pH : 3.34 ta : 7.2 g/l
type : White **style** : Dry
pack : Bottle **closure** : Cork

Michelangelo International Wine Awards 2011 - Silver Medal

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: 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