

## Diemersdal MM Louw Sauvignon Blanc 2011

Experimenting with a 'beer'-yeast (used in France/Germany to ferment wines under icy cold cellar condition) with longer fermentation time and extremely low fermentation temperatures, resulted in a wine with highly concentrated tropical fruit flavours, ripe figs and classic boxwood aromas underpinned by a core of minerality on the nose, and a full mouth-feel with a healthy natural acid and lingering finish.

Full flavoured meat dishes and sushi.

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

**winery :** Diemersdal Estate

**winemaker :** Thys Louw

**wine of origin :** Durbanville

**analysis :** alc : 13.98 % vol   rs : 1.7 g/l   pH : 3.35   ta : 7.5 g/l

**type :** White

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

Veritas Wine Awards 2012 - Double Gold  
2012 FNB Sauvignon Blanc Top 10 Wines - Finalist  
Top 100 SA Wines 2012 - Status

### **in the vineyard :** Terroir

Slope: South facing slopes

Soil: Decomposed granite (Hutton) with high clay content

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

### **Viticulture**

Yield: 7 - 9 t/ha

Trellising: 4 wire Perold

Age of vines: 7 - 25 years

Irrigation: Dry-land conditions

**about the harvest:** The grapes with night harvested at optimum ripeness. Crushed and destemmed - reductively. Skin contact of 18 hours, pressed and settled for 24 hours. The initial fermentation was done at an ultra-low temperature (2°C) with a 'beer'-yeast before finishing fermentation with VIN7. Fermentation time was just over 3 months.

**in the cellar :** Wine was matured in 500L new French oak barrels for 10 months; fermented with Vin 7



## Diemersdal Estate

Durbanville

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[www.diemersdal.co.za](http://www.diemersdal.co.za)