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Diemersdal Sauvignon Rosé 2012

Delicate, fruity and lively, with distinctive Sauvignon Blanc aromas of passion fruit and lime, with hints of the cherry and strawberry 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 :** 13.37 % vol **rs :** 3.6 g/l **pH :** 3.32 **ta :** 6.1 g/l
type : Rose **style :** Dry
pack : Bottle **closure :** Cork

2012 vintage: Gold – Michelangelo International Wine Awards '12
2011 vintage: 4 Stars - John Platter Wine Guide'11
2010 vintage: 4 Stars - John Platter Wine Guide'10
2009 vintage: 4 Stars - John Platter Wine Guide'10
2009 vintage: Most innovative wine - Michelangelo International Wine Awards '09



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 : The wine was vinified separately during the 2012 vintage. Traditional reductive Sauvignon Blanc Winemaking. Three weeks before bottling, 7% fresh Cabernet Sauvignon 2012 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

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