

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

Durbanville

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www.diemersdal.co.za