

Diemersdal Sauvignon Blanc Reserve 2013

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 : 13.10 % vol rs : 3.3 g/l pH : 3.25 ta : 3.3 g/l

type : White **style** : Dry **body** : Full

pack : Bottle **closure** : Cork

2013 vintage: Gold - Veritas Wine Awards 2013

2013 vintage: Gold - Michelangelo International Wine Awards, SA

2012 vintage: Trophy Winner - Winemakers' Choice Awards, White Category

2012 vintage: Diamond Award - Winemakers' Choice Awards - Diamond Award

2012 vintage: Bronze Medal - Veritas Wine Awards 2012

2012 vintage: Top Sauvignon Blanc in South Africa - Novare SA Terroir Wine Awards 2012

2011 vintage: Silver - Michelangelo CCL Label International Wine Awards

2010 vintage: Gold - Concours Mondial du Sauvignon Blanc 2011

2010 vintage: SA Top 100 Wine Awards 2011

2010 vintage: Gold - Michelangelo International Wine Awards 2010

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

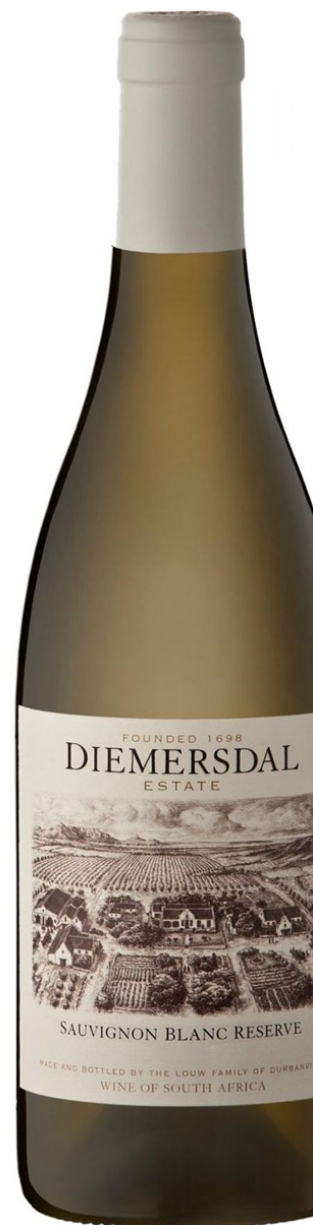
Irrigation: Dry-land conditions

about the harvest: Harvested from selected blocks at 23° - 24° B.

Yield: 6 - 8 t/ha

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

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www.diemersdal.co.za