

Diemersdal MM Louw Sauvignon Blanc 2012

The MM Louw Sauvignon Blanc is made from carefully selected grapes and fermented in French oak barrels to ensure a wine with a full, rich mouthfeel and a long finish. The flavours fynbos, asparagus and tropical fruit are underpinned by a core of minerality and complex fruit and vanilla flavours.

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

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon

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 **body** : Full

pack : Bottle **closure** : Cork

2012 vintage: Gold - Michelangelo International Wine Awards, SA 2013

2011 Vintage: Double Gold - Veritas Wine Awards 2012

2011 Vintage: Finalist - FNB Sauvignon Blanc Top 10 Wines 2012

2011 Vintage: Status - SA Top 100 Wines 2012

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

Trellising: 4 wire Perold

Age of vines: 25 years

Irrigation: Dry-land conditions

about the harvest: The grapes were hand harvested at 24° B.

Yield: 4t/ha

in the cellar : Oenology:

The grapes were crushed and de-stemmed. Skin contact of 24 hours, pressed and settled for 36 hours. Racked and inoculated with selected yeast, VIN7. 3 weeks alcoholic fermentation in 500L French Oak barrels, temperature controlled at 16° - 18° C.

Maturation:

Post fermentation lees contact of 9 months in barrel, stirred up once a week to enhance mouth feel and concentration. The wine was bottled unfiltered and sediment may occur after time.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za