

Diemersdal Sauvignon Blanc Reserve 2014

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** : 13.5 % vol **rs** : 3.1 g/l **pH** : 3.37 **ta** : 6.50 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

2012 vintage: White Wine Trophy - Winemaker's Choice Awards '12

2012 vintage: Top Sauvignon Blanc in South Africa - Novare SA Terroir Wine Awards '12

2010 vintage: Gold - Concours Mondial du Sauvignon Blanc '11

2010 vintage: SA Top 100 Wine Awards '11

2010 vintage: Gold - Michelangelo Intl' Wine Awards '10

in the vineyard :

Terroir

Slope: South 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: 25 years

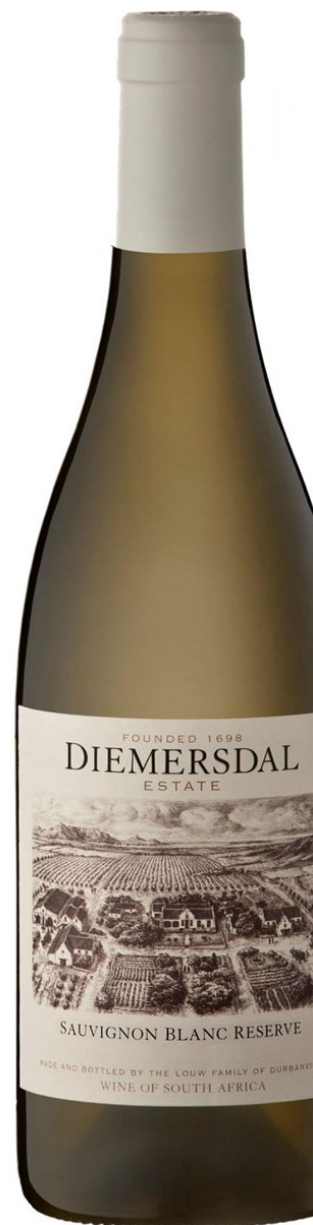
Irrigation: Dry-land conditions

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

021 976 3361

www.diemersdal.co.za