

## Diemersdal 8 Rows Sauvignon Blanc 2014

An intense with concentrated aromas on the nose that follows through on the palate. The wine shows a strong core of minerality with a flinty elegance on the nose with a rounded mouth-feel and balanced acidity on the finish. A seamless wine where all the components are in perfect balance.

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

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Diemersdal Estate

**winemaker** : Thys Louw

**wine of origin** : Durbanville

**analysis** : alc : 12.83 % vol   rs : 3.1 g/l   pH : 3.28   ta : 6.2 g/l

**type** : White   **style** : Dry

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

2015 Concours Mondial du Sauvignon Blanc - Gold

### 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: 28 years

Irrigation: Dry-land conditions

**about the harvest**: The grapes were night harvested at 23.5° Balling.

Yield: 4t/ha

**in the cellar** : The grapes were crushed and de-stemmed reductively. Skin contact of 24 hours, pressed and settled for 36 hours. Racked and inoculated with 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 was bottled unfiltered and sediment may occur after time.



## Diemersdal Estate

Durbanville

021 976 3361

[www.diemersdal.co.za](http://www.diemersdal.co.za)