

Diemersdal Sparkling Sauvignon Blanc NV

The Sparkling Sauvignon Blanc is bursting with gooseberry, passion fruit, fresh citrus, and lime. The palate is vibrant, clean and crisp, with a lingering sparkle and refreshing mouth feel.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 11.17 % vol rs : 8.5 g/l pH : 3.2 ta : 8.3 g/l

type : Sparkling **style** : Off Dry **taste** : Fruity

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

in the vineyard : Slope: South-facing slopes

Soil: Decomposed granite (Hutton) with high clay content

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Yield: 7-9 t/ha

Trellising 4 wire Perold

Age of Vines 7-25 years

Irrigation: Dry-land conditions

about the harvest: The grapes were night harvested.

in the cellar : No skin contact and settled for 24 hours. Racked and inoculated with Alchemy 2. Three weeks alcoholic fermentation temperature controlled at 12-14°C. Post fermentation lees contact of 6 months in stainless steel tank, stirred up once a week to enhance mouth feel and concentration where after the wine was stabilized and prepared for the secondary fermentation in bottle. The secondary fermentation in bottle took around three months to complete and the wine was disgorged in October 2014.



Diemersdal Estate

Durbanville

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