

Diemersdal MM Louw Sauvignon Blanc 2014

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 | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : **alc** : 13.65 % vol **rs** : 2.0 g/l **pH** : 3.36 **ta** : 6.1 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

2013 vintage

Gold Medal – Veritas '14

Gold Medal – 6 Nations Wine Challenge '14

94 Scores – Tim Atkins (2014)

South African Sauvignon Blanc Trophy – International Wine Challenge '14

Gold Medal – Concours Mondial du Sauvignon'14

Gen Smuts Trophy | Best Wine – Young Wine Show '13

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: 26 - 32 years

Irrigation: Dry-land conditions

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

Yield: 7 t/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 8 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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