

Diemersdal Sauvignon Blanc Reserve 2015

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 : 13.83 % vol rs : 2.1 g/l pH : 3.22 ta : 7.7 g/l

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

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

2014 vintage: Double Gold – Veritas '14

2014 vintage: Top Sauvignon Blanc (Durbanville Ward) – Terroir Wine Awards '14

2013 vintage: 92 Scores – Tim Atkins (2014)

2013 vintage: Gold – Concours Mondial du Sauvignon 2014

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 - 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: 27 years

Irrigation: Dry-land conditions

about the harvest: Harvested from selected blocks at 23° - 24° B.

Yield: 10 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. Three 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

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www.diemersdal.co.za