

Diemersdal Matys Sauvignon Blanc 2015

This is a refreshing, easy-drinking, classic Sauvignon Blanc. Tropical fruit and citrus flavours on the nose with fresh acidity and a lingering minerality on the palate. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

Served well chilled on any occasion.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Western Cape

analysis : alc : 12.86 % vol rs : 3.4 g/l pH : 3.37 ta : 6.1 g/l

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

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

2011: 4 Stars - John Platter Wine Guide'12

2010: 4 Stars - John Platter Wine Guide'11

2009: 4 Stars - John Platter Wine Guide'10

2009: Gold Medal - AWC Vienna International Wine Awards

in the vineyard : These grapes were sourced from premium blocks in selective vineyard sites situated in Malmesbury, Durbanville, Stellenbosch and Koekenaap.

about the harvest: The grapes were hand harvested at full ripeness, the blocks harvested and vinified separately.

in the cellar : Crushed and destemmed reductively. Skin contact of 12 - 24 hours, pressed and settled for 6 hours. Racked and inoculated with selected yeasts e.g. VIN 7; QA 23; CKS; VL 3. Three weeks alcoholic fermentation temperature controlled at 12° - 14° C.

Maturation:

Post Fermentation lees contact for 2 months, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization.



Diemersdal Estate

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