

Diemersdal Sauvignon Rosé 2016

Delicate, fruity and lively, with distinctive Sauvignon Blanc lime, with hints of the cherry and strawberry flavours of Cabernet balanced palate with crisp acidity and fruity undertones.

Served well chilled on any occasion. Great with cheese platters.

variety : Sauvignon Blanc | 93% Sauvignon Blanc, 7% Cabernet Sauvignon

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 13.61 % vol rs : 3.2 g/l pH : 3.35 ta : 5.6 g/l

type : Rose style : Dry taste : Fruity

pack : Bottle size : 750ml closure : Screwcap

2012 vintage: Gold - Michelangelo International Wine Awards '12

2011 vintage: 4 Stars - John Platter Wine Guide'11

2010 vintage: 4 Stars - John Platter Wine Guide'10

2009 vintage: 4 Stars - John Platter Wine Guide'10

2009 vintage: Most innovative wine - Michelangelo International Wine Awards '09

in the vineyard :

Terroir

Slope: Slight Southeast 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: SB - 16 years; CS - 18 years

Irrigation: Dry-land conditions

about the harvest:

Yield: SB: 9 - 12 t/ha; CS: 12t/ha

in the cellar :

The wine was vinified separately during the 2016 vintage. Traditional reductive Sauvignon Blanc Winemaking. Three weeks before bottling, 7% fresh Cabernet Sauvignon 2016 was added to the Sauvignon Blanc until the perfect rosy coral colour was matched.

Maturation: Post Fermentation lees contact for 3 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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