

Diemersdal Wild Horseshoe Sauvignon Blanc 2015

The Wild Horse Shoe Sauvignon Blanc had a 96 hour skin contact which has resulted in concentrated passion fruit, apple and pear fruit aromas. On the palate there's a lovely spicy, slightly grippy twist and that counters the richness of the French oak.

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 : 13.05 % vol rs : 1.6 g/l pH : 3.48 ta : 6.3 g/l

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

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

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: Yield: 3 t/ha

Trellising: 4 wire Perold

Age of vines: 27 years

Irrigation: Dry-land conditions

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

in the cellar : Crushed and destemmed - reductively. Skin contact of 96 hours, and the free-run juice was further fermented in 500L French oak barrels. Natural fermentation was done at 18-20°C and finished off with VIN7.

Maturation: Post fermentation lees contact of 10 months, stirred up once a week to enhance mouth feel and concentration. The wine was bottled unfiltered and sediment may occur over time.



Diemersdal Estate

Durbanville

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