

Diemersdal Eight Rows Sauvignon Blanc 2016

An intense with concentrated aromas on the nose that follows through on the palate. The wine shows a strong core of minerality with a flinty elegance on the nose with a rounded mouth-feel and balanced acidity on the finish. A seamless wine where all the components are in perfect balance.

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** : 13.44 % vol **rs** : 1.7 g/l **pH** : 3.28 **ta** : 6.9 g/l

type : White **style** : Dry

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

2014 vintage: Gold - Concours Mondial du Sauvignon Blanc '15

2013 vintage: 9 Scores - Tim Atkins (2014)

2013 vintage: Top 5 Estate Wines - SA Novare Terroir '14

2010 vintage: Gold - Concours Mondial du Sauvignon Blanc '11

2010 vintage: Gold - Michelangelo Intl' Wine Awards '10

2010 vintage: Gold - Veritas '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: 29 years. Irrigation: Dry-land conditions.

about the harvest: The grapes were night harvested at 23.5° Balling. Yield: 4t/ha.

in the cellar : The grapes were crushed and de-stemmed reductively. Skin contact of 24 hours, pressed and settled for 36 hours. Racked and inoculated with 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 was bottled unfiltered and sediment may occur after time.



Diemersdal Estate
Durbanville

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