

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 – SANovare 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.

