

## Diemersdal MM Louw Sauvignon Blanc 2015

The MM Louw Sauvignon Blanc is made from carefully selected grapes and fermented in French oak barrels to ensure a wine with a full, rich mouthfeel and a long finish. The flavours fynbos, asparagus and tropical fruit are underpinned by a core of minerality and complex fruit and vanilla flavours.

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 : 13.65 % vol   rs : 2.0 g/l   pH : 3.36   ta : 6.1 g/l

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

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

### 2013 vintage

Gold Medal – Veritas '14

Gold Medal – 6 Nations Wine Challenge '14

94 Scores – Tim Atkins (2014)

South African Sauvignon Blanc Trophy – International Wine Challenge '14

Gold Medal – Concours Mondial du Sauvignon'14

Gen Smuts Trophy | Best Wine – Young Wine Show '13

**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 Trellising: 4 wire Perold. Age of vines: 26 - 32 years. Irrigation: Dry-land conditions.

**about the harvest**: The grapes were hand harvested at 24° B. Yield: 7 t/ha.

**in the cellar** : Oenology: The grapes were crushed and de-stemmed. Skin contact of 24 hours, pressed and settled for 36 hours. Racked and inoculated with selected yeast, VIN7. 3 weeks alcoholic fermentation in 500L French Oak barrels, temperature controlled at 16° - 18° C. Maturation: Post fermentation lees contact of 8 months in barrel, 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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[www.diemersdal.co.za](http://www.diemersdal.co.za)