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Diemersdal Sauvignon Rosé 2017

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

Durbanville
021 976 3361
www.diemersdal.co.za