

Diemersdal Sauvignon Blanc Reserve 2017

This is a full flavoured, complex Sauvignon Blanc. The wine has good depth on the nose with aromas of citrus, green herbs, hints of asparagus and a touch of sweetness. On the palate excellent natural acidity creates balance, a fine structure and a pleasant mouth-filling texture with a clean finish.

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 : 14.13 % vol rs : 2.5 g/l pH : 3.32 ta : 6.4 g/l
type : White style : Dry body : Full
pack : Bottle size : 750ml closure : Cork

2017 vintage: Double Gold Veritas Awards '17
2016 vintage: Silver – Old Mutual Wine Trophy '17
2015 vintage: Gold – Gold Wine Awards '15
2014 vintage: Double Gold – Veritas '14
2014 vintage: Top Sauvignon Blanc (Durbanville Ward) – Terroir Wine Awards '14
2013 vintage: 92 Scores – Tim Atkins (2014)
2013 vintage: Gold – Concours Mondial du Sauvignon 2014
2012 vintage: White Wine Trophy - Winemaker's Choice Awards '12
2012 vintage: Top Sauvignon Blanc in South Africa - Novare SA Terroir Wine Awards '12
2010 vintage: Gold - Michelangelo Intl' Wine Awards '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: Harvested from a selected block at 23-24°B.

Yield: 10t/ha.

in the cellar : The grapes were crushed and destemmed reductively. Skin contact for 24hrs; pressed and settled for 36hrs. Racked and inoculated with a 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 is bottled unfiltered and sediment may occur.

