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Diemersdal MM Louw Sauvignon Blanc 2016

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 vanilia 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 24º 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° - 18º 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

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