

Diemersfontein Sauvignon Blanc 2017

This wine has a light yellow colour with a green tinge. The Diemersfontein Sauvignon Blanc displays fresh acidity and a delightful spectrum of ripe tropical fruits like pineapple and passion fruit, ending with zingy lime, a textured mouthfeel and a lingering finish.

A lean, crisp wine that's extremely flexible when it comes to food. It's not a great fan of butter or cream, but when served with goat's cheese or dishes with leafy green herbs and vegetables it truly shines. Show off your pairing skills by serving fresh Snapper ceviche, spicy Shrimp ravioli or a Goats cheese salad with asparagus and beetroot next time you open a bottle of the Diemersfontein Sauvignon Blanc.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 1.9 g/l pH : 3.31 ta : 6.0 g/l

type : White **style :** Dry

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

in the vineyard : YIELD: 10 ton/ha

about the harvest: February 2017.

Grapes were harvested at optimum ripeness.

in the cellar : The grapes were destalked, pressed and vinified separately.

Fermentation took place in stainless steel tanks over a 20 day period. The wine was left on its lees for 4 months, blended and stabilized ready for bottling.



Diemersfontein Wine and Country Estate

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