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Diemersdal Winter Ferment Sauvignon Blanc 2018 - SOLD OUT

The wine has intense aromas of gooseberries, tropical fruit and sweet-grapefruit with a core of minerality. The excellent natural acidity creates balance to the concentrated, rich mouth-filling texture.

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 :** 14.72 % vol **rs :** 3.3 g/l **pH :** 3.57 **ta :** 5.9 g/l
type : White
pack : Bottle **size :** 750ml **closure :** Screwcap

Vintage 2017: Winner (Top 10) - FNB Sauvignon Top 10 2017
Vintage 2017: Sauvignon Blanc Trophy - South African Young Wine Show 2017
Vintage 2017:Double Gold - Veritas Wine Awards 2017
Vintage 2017: Silver - International Wine Challenge 2017

A new world style of Sauvignon Blanc.
Diemersdal's reputation for pushing the boundaries with Sauvignon Blanc is expressed in this innovative wine style. After harvest, the juice for this wine was frozen at -20°C and kept in this state for five months. It was then thawed and fermented in the heart of the Cape winter, producing a uniquely tropical style of Sauvignon Blanc totally unique for South Africa.

in the vineyard : Terroir:
Gentle slopes exposed to the micro-climate of the Atlantic Ocean results in the vineyards being influenced by the cool air-flows and morning mists so typical of a maritime climate. In summer a firm south-easter wind fans the vines ensuring temperate and sunny ripening conditions. Along with dryland farming on soils of decomposed granite with a high clay content, the vines offer intensely flavoured fruit, resulting in wines of elegance, character and structure.

in the cellar : Oenology:
Night harvested at 23B and crushed and destemmed - reductively Skin contact for 3 hours, pressed and settled for 48 hours. The fermentation of this wine was postponed for 4 months before inoculated with CKS. 2 weeks alcoholic fermentation temperature controlled at 14-16oC and was bottled soon thereafter.

Maturation:
Post fermentation lees contact of 4 months, stirred up once a week to enhance mouthfeel and concentration. The wine is bottled unfiltered and sediment may occur.

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