

## Diemersdal Eight Rows Sauvignon Blanc 2019

An intense with concentrated aromas on the nose that follows through on the palate. The wine shows a strong core of minerality with a flinty elegance on the nose with a rounded mouth-feel and balanced acidity on the finish. A seamless wine where all the components are in perfect balance.

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 : 13.44 % vol rs : 1.7 g/l pH : 3.28 ta : 6.9 g/l

**type :** White **style :** Dry

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

2020 Platter's Wine Guide - 4.5 Stars

**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:** The grapes were night harvested at 23.5° Balling. Yield: 4t/ha.

**in the cellar :** The grapes were crushed and de-stemmed reductively. Skin contact of 24 hours, pressed and settled for 36 hours. Racked and inoculated with 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 was bottled unfiltered and sediment may occur after time.



### Diemersdal Estate

Durbanville

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[www.diemersdal.co.za](http://www.diemersdal.co.za)