

## Diemersdal Sauvignon Blanc Reserve 2018

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 Int'l Wine Awards '10

**in the vineyard** : Terroir Slope: South facing slopes. br /Soil: Decomposed granite with high clay content. br /Climate: Moderate with cooling sea breezes from the Atlantic Ocean. br /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.



### Diemersdal Estate

Durbanville

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