

## Diemersdal Wild Horseshoe Sauvignon Blanc 2017

The Wild Horse Shoe Sauvignon Blanc had a 96 hour skin contact which has resulted in concentrated passion fruit, apple and pear fruit aromas. On the palate there's a lovely spicy, slightly grippy twist and that counters the richness of the French oak.

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 : 13.05 % vol   rs : 1.6 g/l   pH : 3.48   ta : 6.3 g/l

**type :** White   **style :** Dry   **taste :** Fruity   **wooded**

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

**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: Yield: 3 ha

Trellising: 4 wire Perold

Age of vines: 27 years

Irrigation: Dry-land conditions

**about the harvest:** The grapes hand harvested at 24° Balling.

**in the cellar :** Crushed and destemmed - reductively. Skin contact of 96 hours, and the free-run juice was further fermented in 500L French oak barrels. Natural fermentation was done at 18-20°C and finished off with VIN7. Maturation: Post fermentation lees contact of 10 months, stirred up once a week to enhance mouth feel and concentration. The wine was bottled unfiltered and sediment may occur over time.



**Diemersdal Estate**

Durbanville

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