

Diemersdal Winter Ferment Sauvignon Blanc 2019

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 : 14.81 % vol rs : 2.1 g/l pH : 3.25 ta : 7.1 g/l

type : White **style :** Dry

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

Vintage 2018: Gold - Concours Mondial du Sauvignon 2019 Vintage 2018: Winner (Top 10) - FNB Sauvignon Top 10 2018

Vintage 2018: Gold - Veritas Wine Awards 2018

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

Vintage 2019: 2019 Veritas Wine Awards - Double Gold

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 :

Yield: 9 ha

Trellising: 4 wire Perold

Age of vines: 10 years

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 :

Night harvested at 23B and crushed and destemmed - reductively. Skin contact for 3 hours, pressed and sealed for 48 hours. The fermentation of this wine was postponed for 5 months before inoculated with CKS. 2 weeks alcoholic fermentation temperature controlled at 14-16°C and was bottled soon thereafter.



Diemersdal Estate

Durbanville

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