

Diemersdal Sauvignon Blanc Reserve 2019

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.

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: 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

021 976 3361

www.diemersdal.co.za