

## Diemersdal Wild Horseshoe Sauvignon Blanc 2018

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

021 976 3361

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