

Diemersdal Eight Rows Sauvignon Blanc 2020

An intense with concentrated aromas on the nose that follows through on the palate. The wine shows a strong core of minerality with a flinty elegance on the nose with a rounded mouth-feel and balanced acidity on the finish. A seamless wine where all the components are in perfect balance.

Pan-seared tuna or fresh salmon with a fennel and olive oil dressing.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 13.44 % vol rs : 1.7 g/l pH : 3.28 ta : 6.9 g/l

type : White **style** : Dry

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

2021 Platter's Wine Guide - 4.5 Stars

2020 Tim Atkin SA Special Report - 94 Points

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: The grapes were night harvested at 23.5° Balling. Yield: 4t/ha.

in the cellar : The grapes were crushed and de-stemmed reductively. Skin contact of 24 hours, pressed and settled for 36 hours. Racked and inoculated with 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 was bottled unfiltered and sediment may occur after time.



Diemersdal Estate

Durbanville

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