

Diemersdal Sauvignon Blanc 2021

This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

Enjoy with summer foods and salads or serve chilled on its own.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 13.71 % vol rs : 3.1 g/l pH : 3.37 ta : 5.8 g/l

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

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

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: 15 - 34 years.

Irrigation: Dry-land conditions.

about the harvest: The grapes were harvested at different levels of ripeness, with the blocks harvested and vinified separately.

in the cellar : The grapes were crushed and de-stemmed reductively. Skin contact of 3 - 12 hours, pressed and settled for 6 - 12 hours.

Racked and inoculated with selected yeasts e.g. VIN 7;QA 23: CKS; VL 3.

Three weeks' alcoholic fermentation, temperature controlled at 12° - 14° C.



Diemersdal Estate

Durbanville

021 976 3361

www.diemersdal.co.za