

## Diemersdal Sauvignon Blanc Reserve 2021

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 : 13.71 % vol rs : 2.8 g/l pH : 3.43 ta : 6.1 g/l

**type :** White **style :** Dry **body :** Full

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

2021 Veritas Awards - Gold  
2021 FNB Sauvignon Blanc SA Top 10 - Winner  
2020 vintage: 91 Points - Tim Atkins Report '20  
2018 vintage: 93 Points - Tim Atkin Report '19  
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.

**in the cellar :** Crushed and destemmed reductively. Skin contact for 12hrs; pressed and settled for 36hrs. Racked and inoculated with a selected yeast, Vin 7. 3 weeks alcoholic fermentation temperature controlled at 14-16°C.



### Diemersdal Estate

Durbanville

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