

## Diemersdal Winter Ferment Sauvignon Blanc 2021

A new world style of Sauvignon Blanc. The wine has intense aromas of gooseberries, tropical fruit and sweet-grapefruit with a core of minerality. The excellent natural acidity creates balance to the concentrated, rich mouth-filling texture.

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 : 14.57 % vol    rs : 2.0 g/l    pH : 3.43    ta : 5.8 g/l

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

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

2021 Michelangelo International Wine & Spirits Awards - Gold

Diemersdal's reputation for pushing the boundaries with Sauvignon Blanc is expressed in this innovative wine style. After harvest, the juice for this wine was frozen at -20°C and kept in this state for five months. It was then thawed and fermented in the heart of the Cape winter, producing a uniquely tropical style of Sauvignon Blanc totally unique for South Africa.

### in the vineyard :

Gentle slopes exposed to the micro-climate of the Atlantic Ocean results in the vineyards being influenced by the cool air-flows and morning mists so typical of a maritime climate. In summer a firm south-easter wind fans the vines ensuring temperate and sunny ripening conditions. Along with dryland farming on soils of decomposed granite with a high clay content, the vines offer intensely flavoured fruit, resulting in wines of elegance, character and structure.

**about the harvest:** Night harvested at 23B

### in the cellar :

Grapes were crushed and destemmed - reductively. Skin contact for 3 hours, pressed and settled for 48 hours. The fermentation of this wine was postponed for 5 months before inoculated with CKS yeast. 2 weeks alcoholic fermentation temperature controlled at 14-16°C and was bottled soon thereafter.



## Diemersdal Estate

Durbanville

021 976 3361

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