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Diemersdal The Journal Sauvignon Blanc 2021

The Journal Sauvignon Blanc is made from carefully selected grapes and fermented in French oak barrels to ensure a wine with a full, rich mouthfeel and a long finish. The flavours fynbos, cassis and tropical fruit are underpinned by a core of minerality and complex fruit and vanilla flavours.

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, Mari van der Merwe
wine of origin : Durbanville
analysis : **alc :** 13.74 % vol **rs :** 2.1 g/l **pH :** 3.37 **ta :** 6.7 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Trophy Wine Show - Trophy for Best Museum Class Sauvignon Blanc
2025 Veritas Awards - Gold
2023 Prescient Sauvignon Blanc Report - 93 Points
2023 Gilbert & Gaillard - 92 Points
2023 Investec Trophy Wine Show - Bronze
2023 Platter's Wine Guide - 5 Stars
2022 Concours Mondial du Sauvignon - SA Revelation Trophy
2022 Tim Atkin SA Special Report - 93 Points
2022 Gilbert & Gaillard - 92 Points
2022 Michelangelo Awards - Double Gold



The Journal implies the continuous, the living and the evolving. It ensures the events of time are captured and recorded as momenta – reminders of generations past and a reference for generations to come. The supreme quality of this range and the craftsmanship with which The Journal wines are made, these are the result of Diemersdal's tradition and its previous generations of wine farmers.

in the cellar : The grapes were hand harvested at 24 B, crushed and de-stemmed. Skin contact of 4 hours, pressed and settled for 36 hours. Racked and inoculated with a selected yeast. 3 weeks alcoholic fermentation in 1st and 2nd fill 500L French Oak barrels, temperature controlled at 18-20 C.

Diemersdal Estate

Durbanville
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