

Diemersdal Sauvignon Blanc Reserve 2022

This is a full flavoured, complex Sauvignon Blanc. The wine has good depth on the nose with aromas of citrus and guava, with 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.

Enjoy with 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 : 13.78 % vol rs : 2.5 g/l pH : 3.35 ta : 6.0 g/l

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

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

2023 Prescient Sauvignon Blanc Report - 94 Points

2023 Gilbert & Gaillard - 92 Points

2023 Concours Mondial du Sauvignon - Gold

2022 FNB Sauvignon Blanc SA Top 10 - Winner

2022 Tim Atkin SA Special Report - 91 Points

2022 Veritas Awards - Double Gold

in the cellar : Harvested from a selected block at 23-24°B. Crushed and destemmed seductively. Skin contact for 12hrs, pressed and settled for 36 hours. Racked and inoculated with a selected yeast, Vin7.

3 weeks alcoholic fermentation temperature controlled at 14-16°C.

Post fermentation lees contact of 5 months, stirred up once a week to enhance mouth-feel and concentration. This wine was made with minimal intervention and sediment may occur over time.



Diemersdal Estate

Durbanville

021 976 3361

www.diemersdal.co.za