

Diemersdal Marlborough Sauvignon Blanc 2021

The Dillons Point area of Marlborough, New Zealand is renowned for producing stunning pungent wines of power, finesse and vibrancy. Characteristic tropical notes of granadilla, gooseberry and Kiwi-fruit are harnessed by a firm, exuberant bracing freshness, a nervy edge and green citrus and tense minerality. The finish is cool and long, making for a memorable Sauvignon Blanc Experience.

Enjoy with shellfish, especially mussels and raw oysters; grilled fish, sashimi and poultry.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin :

analysis : alc : 12.86 % vol rs : 1.9 g/l pH : 3.28 ta : 7.1 g/l

type : White **style** : Dry

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

about the harvest: The grapes were machine harvested at 21.2 Balling and crushed and destemmed reductively.

in the cellar : The grape juice was co-inoculated with X5 and VL3 yeast which enhance some of the thiol notes but maintain the vibrant ripe herbaceous notes of the vineyard. The approximate time of fermentation is around 2 weeks, at around 12/13°C.

The wine is left on the gross lees for 3-4 weeks before racking the wine with some of the lighter lees with a sulphur addition for protection. It spent a further 4 months on the fine lees before bottling where in this case it is lightly fined to polish the wine, and protein and cold stabilised - filtered and bottled the first week of September 2021.



Diemersdal Estate

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