

Diemersdal Sparkling Sauvignon Blanc NV

The Sparkling Sauvignon Blanc is bursting with gooseberry, passion fruit, fresh citrus, and lime. The palate is vibrant, clean and crisp, with a lingering sparkle and refreshing mouth feel.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : **alc** : 12.05 % vol **rs** : 4.6 g/l **pH** : 3.09 **ta** : 7.3 g/l

type : Sparkling **style** : Off Dry **taste** : Fruity

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

about the harvest: The grapes were night harvested.

in the cellar : No skin contact and settled for 24 hours. Racked and inoculated with Alchemy 2. Three weeks alcoholic fermentation temperature controlled at 14-16°C. Post fermentation lees contact of 3 months in stainless steel tank, stirred up once a week to enhance mouth feel and concentration. The wine was carbonated before bottling.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za