

Diemersfontein Sauvignon Blanc 2022

The Diemersfontein Sauvignon Blanc displays fresh acidity and a delightful spectrum of ripe tropical fruits like pineapple and passion fruit, ending with zingy lime, a textured mouthfeel and a lingering finish.

A lean, crisp wine that's extremely flexible when it comes to food. It's not a great fan of butter or cream, but when served with goat's cheese or dishes with leafy green herbs and vegetables it truly shines. Show off your pairing skills by serving fresh snapper ceviche, spicy shrimp ravioli or a goats cheese salad with asparagus and beetroot next time you open a bottle of the Diemersfontein Sauvignon Blanc.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 3.0 g/l pH : 3.52 ta : 5.8 g/l

type : White **style :** Dry

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

2022 Veritas Awards - Gold

2022 Ultra Value Wine Challenge - Gold

in the cellar : The Sauvignon Blanc grapes were harvested early in the morning. Grapes were destemmed, crushed and the juice was cold fermented in tanks to preserve the fruit flavours. After about 20 days of fermentation, the wine was racked of its gross lees. After 3 months the wine was prepared for bottling.



Diemersfontein Wine and Country Estate

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