

## Diemersdal Sauvignon Blanc 2023

This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

Enjoy with summer foods and salads or serve chilled on its own.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Diemersdal Estate

**winemaker** : Thys Louw, Mari van der Merwe

**wine of origin** : Durbanville

**analysis** : alc : 13.71 % vol   rs : 3.1 g/l   pH : 3.37   ta : 5.8 g/l

**type** : White   **style** : Dry   **taste** : Fruity

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

A wine showing the true diversity of Cape Town terroir in one seamless blend. Blended from ten different vineyard blocks varying in age, clone and site, this wine typifies the Sauvignon Blanc grape as expressed by a leading winery committed to the variety.

**about the harvest**: The grapes were night harvested at different stages of ripeness, with the blocks harvested and vinified separately.

**in the cellar** : Crushed and destemmed reductively. Skin contact of 3-12 hours, pressed and settled for 6 -12 hours. Racked and inoculated with selected yeasts. Three weeks' alcoholic fermentation, temperature controlled at 14-16°C, post fermentation lees contact to enhance concentration and mouth feel.



### Diemersdal Estate

Durbanville

021 976 3361

[www.diemersdal.co.za](http://www.diemersdal.co.za)