

Diemersdal Wild Horseshoe Sauvignon Blanc 2022

It's a bold, leesy, spicy, concentrated wine that shows a touch of oak, flavours of quince and tropical fruit, some grape tannins and a smoky flourish. Intriguing stuff.

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 : 13.7 % vol rs : 2.5 g/l pH : 3.36 ta : 5.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

2024 Sauvignon Selection by CMB - Gold

2024 Platter's Wine Guide - 5 Stars

2023 Decanter Award - Bronze

2023 Investec Trophy Wine Show - Bronze

Over many decades, the vineyards at Diemersdal have been ploughed with horses and even up to today on rare occasions we find their horseshoes in the vineyards. The lucky finder takes them to our cellar, where they all hang to catch the good luck.

about the harvest: The grapes are hand harvested at 24 Balling, crushed and destemmed.

in the cellar : Skin contact of 96 hours, and the free-run juice was further fermented in older 500L French oak barrels. Wild- fermentation was done at 18-20°C.

Post fermentation lees contact of 11 months, stirred up once a week to enhance mouth feel and concentration. The wine was bottled unfiltered and sediment may occur over time.



Diemersdal Estate

Durbanville

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