

Diemersdal 8 Rows Sauvignon Blanc 2023

An intense with concentrated aromas on the nose that follows through on the palate. The wine shows a strong core of minerality with a flinty elegance on the nose with a rounded mouth-feel with Nectarine and Kiwi, and balanced acidity on the finish. A seamless wine where all the components are in perfect balance.

Pan-seared tuna or fresh salmon with a fennel and olive oil dressing.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 13.06 % vol rs : 3.2 g/l pH : 3.19 ta : 7.3 g/l

type : White **style :** Dry

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

This legendary wine is the first made by Thys Louw after joining father Tienie on the Diemersdal. The fledgling young winemaker was only given access to eight rows of vines within a premium Sauvignon Blanc vineyard. Quality of fruit and the talent of the winemaker led to a captivating wine that has today become the stuff of legend, still made from those first eight rows.

about the harvest: The grapes were night harvested at 21° Balling.

in the cellar :

The grapes were crushed and de-stemmed reductively. Skin contact of 8 hours, pressed and settled for 36 hours. Racked and inoculated with selected yeast, Vin7. 3 weeks alcoholic fermentation temperature controlled at 14 - 16°C.

Post fermentation lees contact of 5 months, stirred up once a week to enhance mouth feel and concentration.

Minimum intervention during the winemaking process.



Diemersdal Estate

Durbanville

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