

## Diemersdal Winter Ferment Sauvignon Blanc 2023

A new world style of Sauvignon Blanc. The wine has intense aromas of gooseberries, tropical fruit and sweet-grapefruit with a core of minerality. The excellent natural acidity creates balance to the concentrated, rich mouth-filling texture.

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 : 14.27 % vol   rs : 1.8 g/l   pH : 3.54   ta : 5.8 g/l

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

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

Diemersdal's reputation for pushing the boundaries with Sauvignon Blanc is expressed in this innovative wine style. After harvest, the juice for this wine was frozen at -20°C and kept in this state for five months. It was then thawed and fermented in the heart of the Cape winter, producing a uniquely tropical style of Sauvignon Blanc totally unique for South Africa.

**about the harvest**: Night harvested at 23°B and crushed and destemmed - reductively.

### in the cellar :

Skin contact for 3 hours, pressed and settled for 72 hours. The fermentation of this wine was postponed for 5 months before inoculated with CKS yeast. 2 weeks alcoholic fermentation temperature controlled at 14-16°C and was bottled soon thereafter.



## Diemersdal Estate

Durbanville

021 976 3361

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