

## Diemersdal Sauvignon Blanc 2024

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 : 12.66 % vol   rs : 3.8 g/l   pH : 3.31   ta : 6.3 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.

**in the vineyard** : Gentle slopes exposed to the micro-climate of the Atlantic Ocean results in the vineyards being influenced by the cool air-flows and morning mists so typical of a maritime climate. In summer a firm south-easter wind fans the vines ensuring temperate and sunny ripening conditions. Along with dryland farming on soils of decomposed granite with a high clay content, the vines offer intensely flavoured fruit, resulting in wines of elegance, character and structure.

**about the harvest**: The grapes were night harvested at different stages of ripeness.

**in the cellar** : The blocks were harvested and vinified separately. 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

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