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Diemersdal Sauvignon Rosé 2024

Delicate, fruity and lively, with distinctive Sauvignon Blanc aromas of passion fruit and lime, alongside hints of the cherry and strawberry flavours of Cabernet Sauvignon. A balanced palate with crisp acidity and fruity undertones.

Serve well chilled on any occasion. Great with cheese platters.



variety : Sauvignon Blanc | 97% Sauvignon Blanc, 3% Cabernet Sauvignon
winery : Diemersdal Estate
winemaker : Thys Louw
wine of origin : Durbanville
analysis : **alc :** 12.66 % vol **rs :** 3.2 g/l **pH :** 3.32 **ta :** 6.3 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

This wine represents the meeting of the parent and the sibling, namely Sauvignon Blanc, which is one of the two varieties from which Cabernet Sauvignon was created. A combination of 97% Sauvignon Blanc and 3% fresh Cabernet Sauvignon, this unique rosé wine combines firm berry-fruit with a brisk freshness.

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 maritme 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

in the cellar : Post Fermentation lees contact for 1 month, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization.

Traditional reductive Sauvignon Blanc Winemaking. Three weeks before bottling, 3% fresh Cabernet Sauvignon was added to the Sauvignon Blanc until the perfect rosy coral colour was matched.

Diemersdal Estate

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