

Diemersdal Wild Horseshoe Sauvignon Blanc 2024

Diemersdal Wild Horseshoe Sauvignon Blanc 2024 is 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 | 92% Sauvignon Blanc, 8% Semillon
winery : Diemersdal Estate
winemaker : Thys Louw
wine of origin : Durbanville
analysis : alc : 13.01 % vol rs : 1.9 g/l pH : 3.31 ta : 6.2 g/l
type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**
pack : Bottle **size** : 750ml **closure** : Cork

2026 Sauvignon Selection by CMB - Gold
2025 Veritas Awards - Gold

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.

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 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 degrees Celsius.

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

021 976 3361

www.diemersdal.co.za