

Diemersfontein Sauvignon Blanc 2025

This wine has a light yellow colour with a green tinge. The Diemersfontein Sauvignon Blanc displays fresh acidity and a delightful spectrum of ripe tropical fruits like pineapple and passion fruit, ending with zingy lime, a textured mouthfeel and a lingering finish.

A lean, crisp wine that's extremely flexible when it comes to food. It's not a great fan of butter or cream, but when served with goat's cheese or dishes with leafy green herbs and vegetables it truly shines.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode

wine of origin : Western Cape

analysis : alc : 12.52 % vol rs : 2.89 g/l pH : 3.41 ta : 5.84 g/l

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

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

about the harvest: The Sauvignon Blanc grapes were harvested early in the morning.
Yield: 8 Tonnes per Hectare

in the cellar : Grapes were destemmed, crushed and the juice was cold fermented in tanks to preserve the fruit flavours. After about 20 days of fermentation, the wine was racked of its gross lees. After 3 months the wine was prepared for bottling.



Diemersfontein Wine and Country Estate

Wellington

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