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Diemersdal The Journal Sauvignon Blanc 2024

Diemersdal The Journal Sauvignon Blanc is made from carefully selected grapes and fermented in French oak barrels to ensure a wine with a full, rich mouthfeel and a long finish. The flavours fynbos, cassis and tropical fruit are underpinned by a core of minerality and complex fruit and vanilla flavours.

Pan-seared tuna or fresh salmon with a fennel and olive oil dressing.



variety : Sauvignon Blanc | 97% Sauvignon Blanc, 3% Semillon
winery : Diemersdal Estate
winemaker : Thys Louw, Mari van der Merwe
wine of origin : Durbanville
analysis : **alc :** 13.11 % vol **rs :** 2.4 g/l **pH :** 3.25 **ta :** 6.8 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Sauvignon Selection by CMB - Gold

The Journal represents the ultimate expression of Diemersdal terroir, the farm where six generations of the Louw family have been cultivating grapes for the making of fine wines. The Journal implies the continuous, the living and the evolving. It ensures the events of time are captured and recorded as momenta – reminders of generations past and reference for generations to come. The supreme quality of this range and the craftmanship with which The Journal wines are made, these are the result of Diemersdal's tradition and its previous generations of wine farmers.

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 hand harvested at 24 B.

in the cellar : The grapes were hand harvested at 24ºB, crushed and de-stemmed. Skin contact of 4 hours, pressed and setled for 36 hours. Racked and inoculated with a selected yeast. 3 weeks alcoholic fermentation in 1st and 2nd fill 600L Austrian Oak barrels, 500L French Oak barrels and terra cotta pots temperature controlled at 18-20ºC.

Post fermentaton lees contact of 11 months in barrel, stirred up once a week to enhance mouth feel and concentration. This wine was made with minimal intervention and sediment may occur over tme.

Diemersdal Estate

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