

## Diemersdal Sauvignon Blanc Reserve 2025

Purity of fruit is the most pronounced feature of this wine. Made from elevated Sauvignon Blanc vineyards at close proximity to the Atlantic Ocean. Notes of citrus zest and lime, paving the way for tropical fruit on the mid-palate, featuring vibrant hints of passion-fruit and gooseberry. Powerful yet elegant, this award-winning Sauvignon Blanc combines focus and complexity with the appeal and charm expected from a white wine of true class and a real taste of place.

Enjoy with full flavoured seafood dishes and creamy soup or blackened, spicy pan-fried fish.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Diemersdal Estate

**winemaker** : Thys Louw

**wine of origin** : Durbanville

**analysis** : alc : 13.49 % vol rs : 3.7 g/l pH : 3.36 ta : 6.2 g/l

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

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

Focused and refined, this wine is made from the highest vineyard block on Diemersdal from where Table Mountain and False Bay can be seen. Hand-harvesting of limited fruit volumes ensures true varietal expression of Diemersdal's dryland-farmed Sauvignon Blanc.

**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**: Harvested from a selected block at 23-24°B.

**in the cellar** : Crushed and destemmed reductively. Skin contact for 12hrs; pressed and settled for 36hrs. Racked and inoculated with a selected yeast. 3 weeks alcoholic fermentation temperature controlled at 14-16°C.

Post fermentation lees contact of 5 months, stirred up once a week to enhance mouth-feel and concentration. This wine was made with minimal intervention and sediment may occur over time.



### Diemersdal Estate

Durbanville

021 976 3361

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