

Diemersdal Winter Ferment Sauvignon Blanc 2025

A new world style of Sauvignon Blanc. The wine has intense aromas of gooseberries, tropical fruit and sweet-grapefruit with a core of minerality. The excellent natural acidity creates balance to the concentrated, rich mouth-filling texture.

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 : 14.0 % vol rs : 2.0 g/l pH : 3.25 ta : 6.3 g/l
type : White **style** : Dry **body** : Full **taste** : Fruity
pack : Bottle **size** : 750ml **closure** : Screwcap

Diemersdal's reputation for pushing the boundaries with Sauvignon Blanc is expressed in this innovative wine style. After harvest, the juice for this wine was frozen at -20°C and kept in this state for five months. It was then thawed and fermented in the heart of the Cape winter, producing a uniquely tropical style of Sauvignon Blanc totally unique for South Africa.

about the harvest: Night harvested at 23°B and crushed and destemmed - reductively.

in the cellar :

Skin contact for 3 hours, pressed and settled for 72 hours. The fermentation of this wine was postponed for 5 months before inoculated with CKS yeast. 2 weeks alcoholic fermentation temperature controlled at 14-16°C and was bottled soon thereafter.



Diemersdal Estate

Durbanville

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