

Diemersdal Noble Late Harvest Sauvignon Blanc 2024

Typical noble late character on the nose with ripe tropical fruit, tangy dried fruit and hints of almond flowers. Full flavoured palate with the sweetness and bright acidity in balance.

Enjoy with crème brûlée and malva pudding.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 9.6 % vol rs : 202.4 g/l pH : 3.51 ta : 8.8 g/l

type : Dessert **style** : Sticky **wooded**

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

The fresh, bright structure of the Sauvignon Blanc grape is given an extra dimension of heavenly sweetness when the fruit is left to hang on the vines allowing the effect of botrytis cinera - or noble rot - to take hold of the bunches. The golden nectar is aged in barrels, resulting in mellifluous dessert wine exuding a symphony of fruit, honey and nuts.

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.

in the cellar : A selected 10 tons of the Sauvignon Blanc grapes were left to hang on the vines and become naturally infected with Botrytis, the fungus responsible for noble rot. Picked at 36 Balling, pressed and inoculated. The fermentation was stopped at 10% alcohol and 202.4g/litre residual sugar.

Over 6 months of aging in stainless steel tanks, the wine was filtered and fined before bottling.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za