



DIEMERSDAL

Sauvignon Blanc Reserve 2017

Origin: Durbanville; South Africa

Blend: 100% Sauvignon Blanc

Analysis:

Alc:	14.13%
Total Acid:	6.4g/l
RS:	2.5g/l
pH:	3.32

Terroir:

Slope:	South facing slopes
Soil:	Decomposed granite with high clay content.

Climate: Moderate with cooling sea breezes from the Atlantic Ocean.

Viticulture:

Yield:	10 t/ha
Trellising:	4 wire Perold
Age of vines:	29 years
Irrigation:	Dry-land conditions

Oenology:

Harvested from a selected block at 23-24^oB. Crushed and destemmed reductively. Skin Contact for 24hrs; pressed and settled for 36hrs. Racked and inoculated with a selected yeast, VIN7. 3 weeks alcoholic fermentation temperature controlled at 12-14^oC.

Maturation:

Post fermentation lees contact of 4 months, stirred up once a week to enhance mouth-feel and concentration. The wine is bottled unfiltered and sediment may occur.

Winemaker's notes:

This is a full flavoured, complex Sauvignon Blanc. The wine has good depth on the nose with aromas of citrus, green herbs, hints of asparagus and a touch of sweetness. On the palate excellent natural acidity creates balance, a fine structure and a pleasant mouth-filling texture with a clean finish.

Food suggestions:

Full flavoured seafood dishes and creamy soup or blackened, spicy pan-fried fish.

Awards:

2016 vintage: Silver – Old Mutual Wine Trophy'17
2015 vintage: Gold – Gold Wine Awards '15
2014 vintage: Double Gold – Veritas '14
2014 vintage: Top Sauvignon Blanc (Durbanville Ward) – Terroir Wine Awards '14
2013 vintage: 92 Scores – Tim Atkins (2014)
2013 vintage: Gold – Concours Mondial du Sauvignon 2014

