

Diemersdal Sauvignon Blanc Reserve 2018

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.



Origin: Durbanville; South Africa

Blend: 100% Sauvignon Blanc

Analysis: Alc: 13.85%

Total Acid: 6.1 g/l **RS:** 2.2 g/l **pH:** 3.26

Viticulture: Yield: 6 t/ha

Trellising: 4 wire Perold Age of vines: 13 years

Terroir:

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.

Oenology:

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

Maturation:

Post fermentation lees contact of 5 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.

Accolades:

Vintage 2017: Double Gold—Veritas Wine Awards 2017

Vintage 2017: 93 Points—Tim Atkins South African Wine Report 2017