

ANNO



1698

# DIEMERSDAL

## MM Louw Sauvignon Blanc 2016

**Origin:** Durbanville; South Africa

**Blend:** 100% Sauvignon Blanc

<b>Analysis:</b>	<b>Alc:</b>	13.10%
	<b>Total Acid:</b>	6.0 g/l
	<b>RS:</b>	2.1 g/l
	<b>pH:</b>	3.38

<b>Terroir:</b>	<b>Slope:</b>	South facing slopes
	<b>Soil:</b>	Decomposed granite with high clay content.
	<b>Climate:</b>	Moderate with cooling sea breezes from the Atlantic Ocean

<b>Viticulture:</b>	<b>Yield:</b>	4 t/ha
	<b>Trellising:</b>	4 wire Perold
	<b>Age of vines:</b>	24 - 34 years
	<b>Irrigation:</b>	Dry-land conditions

### Oenology:

The grapes were hand harvested at 24<sup>0</sup>B, crushed and de-stemmed. Skin contact of 24 hours, pressed and settled for 36 hours. Racked and inoculated with selected yeast, VIN7. 3 weeks alcoholic fermentation in 2<sup>nd</sup> fill 500L French Oak barrels, temperature controlled at 16-18°C.

### Maturation:

Post fermentation lees contact of 8 months in barrel, stirred up once a week to enhance mouth feel and concentration. The wine was bottled unfiltered and sediment may occur after time.

### Winemaker's notes:

The MM Louw Sauvignon Blanc is made from carefully selected grapes and fermented in French oak barrels to ensure a wine with a full, rich mouthfeel and a long finish. The flavours fynbos, asparagus and tropical fruit are underpinned by a core of minerality and complex fruit and vanilla flavours.

### Food suggestions:

Pan-seared tuna or fresh salmon with a fennel and olive oil dressing.

### Awards:

2014 vintage: Double Gold – Veritas '15  
 2013 vintage: Gen. Smuts trophy – Young Wine Show SA '13  
 2013 vintage: Gold Medal – Concours Mondial du Sauvignon '14  
 2013 vintage: South African Sauvignon Blanc Trophy - International Wine Challenge '14  
 2013 vintage: Gold Medal – Veritas '14

