

ANNO 1698



# DIEMERSDAL

## Diemersdal Sauvignon Blanc Reserve 2022

*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:**

<b>Alc:</b>	13.78%
<b>Total Acid:</b>	6.0 g/l
<b>RS:</b>	2.5 g/l
<b>pH:</b>	3.35

**Viticulture:**

<b>Yield:</b>	6 t/ha
<b>Trellising:</b>	4 wire Perold
<b>Age of vines:</b>	15 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<sup>th</sup>B. Crushed and destemmed reductively. Skin Contact for 12hrs; pressed and settled for 36hrs. Racked and inoculated with a selected yeast, Vin7. 3 weeks alcoholic fermentation temperature controlled at 14-16<sup>o</sup>C.*

### **Maturation:**

*Post fermentation lees contact of 5 months, stirred up once a week to enhance mouth-feel and concentration. This wine was made with minimal intervention and sediment may occur over time.*

### **Winemaker's notes:**

*This is a full flavoured, complex Sauvignon Blanc. The wine has good depth on the nose with aromas of citrus and guava, with 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.*