

ANNO 1698



# DIEMERSDAL

## Diemersdal Sauvignon Rosé 2018

*This wine represents the meeting of the parent and the sibling, namely Sauvignon Blanc which is one of the two varieties from which Cabernet Sauvignon was created. A combination of 93% Sauvignon Blanc and 7% fresh Cabernet Sauvignon, this unique rosé wine combines firm berry-fruit with a brisk freshness.*



<b>Origin:</b>	Durbanville; South Africa	
<b>Blend:</b>	93% Sauvignon Blanc 7% Cabernet Sauvignon	
<b>Analysis:</b>	<b>Alc:</b>	12.77%
	<b>Total Acid:</b>	6.1 g/l
	<b>RS:</b>	2.8 g/l
	<b>pH:</b>	3.31
<b>Viticulture:</b>	<b>Yield:</b>	Sauvignon Blanc: 9-12 t/ha Cabernet Sauvignon: 12t/ha
	<b>Trellising:</b>	4 wire Perold
	<b>Age of vines:</b>	SB: 18 Years; CS: 20 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:**

*Traditional reductive Sauvignon Blanc Winemaking. Three weeks before bottling, 7% fresh Cabernet Sauvignon was added to the Sauvignon Blanc until the perfect rosy coral colour was matched.*

### **Maturation:**

*Post Fermentation lees contact for 4 months, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization*

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

*Delicate, fruity and lively, with distinctive Sauvignon Blanc aromas of passion fruit and lime, with hints of the cherry and strawberry flavours of Cabernet Sauvignon. A balanced palate with crisp acidity and fruity undertones.*

### **Food suggestions:**

*Served well chilled on any occasion.*