



DIEMERSDAL

Wild Horseshoe Sauvignon Blanc

Over many decades, the vineyards at Diemersdal have been ploughed with horses and even up to today on rare occasions we find their horseshoes in the vineyards. The lucky finder takes them to our cellar, where they all hang to catch the good luck.

Origin:	Durbanville; South Africa
Blend:	100% Sauvignon Blanc
Vintage:	2016
Analysis:	Alc: 14.01%
	Total Acid: 5.9 g/l
	RS: 2.7 g/l
	pH: 3.53

Terroir: **Slope:** South facing slopes
Soil: Decomposed granite (Hutton) with high clay content
Climate: Moderate with cooling sea breezes from the Atlantic Ocean.

Viticulture: **Yield:** 3 t/ha
Trellising: 4 wire Perold
Age of vines: 34 years
Irrigation: Dry-land conditions

Oenology:

The grapes hand harvested at 24Balling, Crushed and destemmed. Skin contact of 96 hours, and the free-run juice was further fermented in older 500L French oak barrels. Wild- fermentation was done at 18-20C .

Maturation:

Post fermentation lees contact of 11 months, stirred up once a week to enhance mouth feel and concentration. The wine was bottled unfiltered and sediment may occur over time.

Winemaker's notes:

It's a bold, leesy, spicy, concentrated wine that shows a touch of oak, flavours of quince and tropical fruit, some grape tannins and a smoky flourish. Intriguing stuff.

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

Awards: 2015 vintage: Double Gold – National Wine Challenge 2016
Tim Atkins SA report - awarded 95 points

