

ANNO 1698



DIEMERSDAL

Diemersdal MM Louw Sauvignon Blanc 2017

Our homage to the previous generations of Louws who pioneered winemaking at Diemersdal and in Durbanville. This fuller-bodied Sauvignon Blanc is fermented and aged in French oak, elevating the alluring elegance of a noble white wine into the realm of the classically magnificent.



Origin: Durbanville; South Africa

Blend: 100% Sauvignon Blanc

Analysis:

Alc:	13.65%
Total Acid:	7.1g/l
RS:	2.0 g/l
pH:	3.34

Viticulture:

Yield:	4 t/ha
Trellising:	4 wire Perold
Age of vines:	25 –35 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:

The grapes were hand harvested at 24^hB, crushed and de-stemmed. Skin contact of 24 hours, pressed and settled for 36 hours. Racked and inoculated with selected yeast, X5. 3 weeks alcoholic fermentation in 2nd fill 500L French Oak barrels, temperature controlled at 16-18°C.

Maturation:

Post fermentation lees contact of 11 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, cassis 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.

Accolades:

Silver — Concours Mondial Du Sauvignon 2018