

ANNO 1698



DIEMERSDAL

Diemersdal Marlborough Sauvignon Blanc 2020

A life-long obsession with the Sauvignon Blanc grape led to Thys Louw of Diemersdal finding a vineyard in New Zealand through which to express his commitment to this variety and to offer a taste of this extraordinary wine country under a Diemersdal label. The Diemersdal Marlborough Sauvignon Blanc was made in conjunction with Ben Glover of Glover Family Vineyards.



Origin: Marlborough, New Zealand

Blend: 100% Sauvignon Blanc

Analysis:

Alc:	12.55%
Total Acid:	7.8 g/l
RS:	3.6 g/l
pH:	3.18

Terroir:

Marlborough lies on the north-eastern side of New Zealand's South Island and is renowned as one of the world's leading regions for Sauvignon Blanc. This wine is made from grapes growing in the Dillons Point sub-region of Marlborough's Wairau Valley. Southern latitudes ensure over 2 400 hours of annual sunshine. The eastern coastal aspect bestows cooling sea breezes and protective mountains, providing relief from extreme rain and wind. Summers are long and mild ensuring extensive hang-time for the Sauvignon Blanc bunches, allowing a wide range of styles to flourish. One of the keys to Marlborough's success is its ancient, glacial, free-draining soil. The extensive braided river systems deposited a threaded legacy of stony sandy loam over very deep, stony gravels.

Oenology:

The grapes were machine harvested at 21.2 Balling and crushed and destemmed reductively. The juice was co-inoculated with X5 and VL3 yeast which enhance some of the thiol notes but maintain the vibrant ripe herbaceous notes of the vineyard. The approximate time for fermentation is around 2 weeks, at around 12/13 °C.

The wine is left on the gross lees for 3-4 weeks before racking the wine with some of the lighter lees with a sulphur addition for protection. It spent a further 2 months on the fine lees before bottling where in this case it is lightly fined to polish the wine and protein and cold stabilised – filtered and bottled the first week of September 2020.

Winemaker's notes:

The Dillons Point area of Marlborough, New Zealand is renowned for produce stunning pungent wines of power, finesse and vibrancy. Characteristic tropical notes of granadilla, gooseberry and Kiwi-fruit are harnessed by a firm, exuberant bracing freshness, a nervy edge of green citrus and tense minerality. The finish is cool and long, making for a memorable Sauvignon Blanc experience.

Food suggestions:

Shellfish, especially mussels and raw oysters; grilled fish, sashimi and grilled poultry.