

ANNO 1698



DIEMERSDAL

Diemersdal Sauvignon Blanc Reserve 2019

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:

Alc:	13.45%
Total Acid:	6.4 g/l
RS:	2.8 g/l
pH:	3.22

Viticulture:

Yield:	6 t/ha
Trellising:	4 wire Perold
Age of vines:	14 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 23-24thB. 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^oC.

Maturation:

Post fermentation lees contact of 5 months, stirred up once a week to enhance mouth-feel and concentration. The wine is bottled unfiltered and sediment may occur

Winemaker's notes:

This is a full flavoured, complex Sauvignon Blanc. The wine has good depth on the nose with aromas of citrus, green herbs, hints of asparagus and 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.