



DIEMERSDAL

Diemersdal Sauvignon Rosé 2019

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.



Origin: Durbanville; South Africa

Blend: 93% Sauvignon Blanc
7% Cabernet Sauvignon

Analysis: **Alc:** 13.4%
Total Acid: 6.6 g/l
RS: 3.3 g/l
pH: 3.30

Viticulture: **Yield:** Sauvignon Blanc: 9-12 t/ha
Cabernet Sauvignon: 12t/ha
Trellising: 4 wire Perold
Age of vines: SB: 19 Years; CS: 21 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.