

ANNO



1698

DIEMERSDAL

Sparkling Sauvignon Blanc



Origin: Cape Town; South Africa

Blend: 100% Sauvignon Blanc

Analysis:

Alcohol:	12.45%
RS:	9.7 g/l
Total Acid:	6.2 g/l
pH:	3.44

Terrior:

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

Vineyard:

Yield:	7-9 t/ha
Trellising	4 wire Perold
Age of Vines	7-27 years
Irrigation:	Dry-land conditions

Oenology:

The grapes were night harvested with no skin contact and settled for 24 hours. Racked and inoculated with Alchemy 2. Three weeks alcoholic fermentation temperature controlled at 12-14°C. Post fermentation lees contact of 3 months in stainless steel tank, stirred up once a week to enhance mouth feel and concentration. The wine was carbonated before bottling.

Winemakers' notes:

The Sparkling Sauvignon Blanc is bursting with gooseberry, passion fruit, fresh citrus, and lime. The palate is vibrant, clean and crisp, with a lingering sparkle and refreshing mouth feel.