

# DIEMERSDAL

## Diemersdal 8 Rows Sauvignon Blanc 2025

*This legendary wine is the first made by Thys Louw after joining father Tienie on the Diemersdal. The fledgling young winemaker was only given access to eight rows of vines within a premium Sauvignon Blanc vineyard. Quality of fruit and the talent of the winemaker led to a captivating wine that has today become the stuff of legend, still made from those first eight rows.*



**Origin:** Durbanville; South Africa

**Blend:** 100% Sauvignon Blanc

**Analysis:**

<b>Alc:</b>	13.05%
<b>Total Acid:</b>	7.5 g/l
<b>RS:</b>	3.0 g/l
<b>pH:</b>	3.18

**Viticulture:**

<b>Yield:</b>	4 t/ha
<b>Trellising:</b>	4 wire Perold
<b>Age of vines:</b>	32 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 night harvested at 21<sup>00</sup>B, crushed and de-stemmed reductively. Skin contact of 8 hours, pressed and settled for 36 hours. Racked and inoculated with selected yeast, Vin7. 3 weeks alcoholic fermentation temperature controlled at 14 - 16°C.*

### **Maturation:**

*Post fermentation lees contact of 6 months to enhance mouth feel and concentration. Minimum intervention during the winemaking process.*

### **Winemaker's notes:**

*An intense with concentrated aromas on the nose that follows through on the palate. The wine shows a strong core of minerality with a flinty elegance on the nose with a rounded mouth-feel with Nectarine and Kiwi, and balanced acidity on the finish. A seamless wine where all the components are in perfect balance.*

### **Food suggestions:**

*Pan-seared tuna or fresh salmon with a fennel and olive oil dressing.*