



DIEMERSDAL

Diemersdal Grüner Veltliner 2025

Thys Louw's love of the white wines of Austria and his pioneering spirit led to Diemersdal making South Africa's first wine from the Grüner Veltliner grape. Despite the administrative and bureaucratic challenges in getting the plant material into South Africa, the vineyards flourish on Diemersdal producing precise wines of which their homeland can feel proud.



Origin: Durbanville; South Africa

Blend: 100% Grüner Veltliner

Analysis:

Alc:	13.9 %
Total Acid:	6.2 g/l
RS:	3.1 g/l
pH:	3.21

Viticulture:

Yield:	6-8 t/ha
Trellising:	4 wire Perold
Age of vines:	16 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:

This traditional Austrian variety was picked in the early hours of the morning. The juice had 6 hours skin contact, before pressing. The wine was made in a non-reductive style and fermented between 14 – 16 C° and fermented with a traditional Grüner Veltliner-yeast from Austria.

Maturation:

8 months post fermentation lees contact, stirred up once a week to enhance mouth feel and concentration.

Winemaker's notes:

A lemon-lime colour, inviting aromas of kiwi, stone fruit and lime with sweet melon, ripe pear and white pepper note. A medium bodied wine, with a concentrated palate and a long lingering and mineral finish.

Food suggestions:

This variety is known for its food friendliness and can pair well with all kinds of dishes. Top of the list is Asian inspired dishes with spicy and fragrant aromas. Grüner Veltliner pairs well with fresh seafood dishes, salads and greens like asparagus and artichokes. For meatier dishes, pair Grüner Veltliner with grilled chicken breast, pork tenderloin and of course an Austrian favourite, Wiener schnitzel.