

ANNO 1698



# DIEMERSDAL

## Diemersdal Sauvignon Rosé 2026

*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 97% Sauvignon Blanc and 3% fresh Cabernet Sauvignon, this unique rosé wine combines firm berry-fruit with a brisk freshness.*



**Origin:** Cape Town; South Africa

**Blend:** 97% Sauvignon Blanc  
3% Cabernet Sauvignon

**Analysis:** **Alc:** 12.75%  
**Total Acid:** 6.0 g/l  
**RS:** 2.6 g/l  
**pH:** 3.17

**Viticulture:** **Yield:** 9 – 12 t/ha  
**Trellising:** 4 wire Perold  
**Age of vines:** 8–28 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, 3% fresh Cabernet Sauvignon was added to the Sauvignon Blanc until the perfect rosy coral colour was matched.*

### **Maturation:**

*Post Fermentation lees contact for 1 month, 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.*