

ANNO 1698



DIEMERSDAL

Diemersdal Wild Horseshoe Sauvignon Blanc 2024

Over many decades, the vineyards at Diemersdal have been ploughed with horses and even up to today on rare occasions we find their horseshoes in the vineyards. The lucky finder takes them to our cellar, where they all hang to catch the good luck.



Origin: Durbanville; South Africa

Blend: 92% Sauvignon Blanc
8% Semillon

Analysis: **Alc:** 13.05%
Total Acid: 6.2 g/l
RS: 1.9 g/l
pH: 3.31

Viticulture: **Yield:** 3 t/ha
Trellising: 4 wire Perold
Age of vines: 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 hand harvested at 24° Balling, Crushed and destemmed. Skin contact of 96 hours, and the free-run juice was further fermented in older 500L French oak barrels. Wild-fermentation was done at 18-20C.

Maturation:

Post fermentation lees contact of 11 months, stirred up once a week to enhance mouth feel and concentration. The wine was bottled unfiltered and sediment may occur over time.

Winemaker's notes:

It's a bold, leesy, spicy, concentrated wine that shows a touch of oak, flavours of quince and tropical fruit, some grape tannins and a smoky flourish. Intriguing stuff.

Food suggestions:

Full flavoured seafood dishes and creamy soup or blackened, spicy pan-fried fish.

Awards:

93 Points—Tim Atkin SA Report 2019