



DIEMERSDAL

Diemersdal Winter Ferment Sauvignon Blanc 2024

Diemersdal's reputation for pushing the boundaries with Sauvignon Blanc is expressed in this innovative wine style. After harvest, the juice for this wine was frozen at -20°C and kept in this state for five months. It was then thawed and fermented in the heart of the Cape winter, producing a uniquely tropical style of Sauvignon Blanc totally unique for South Africa.



Origin: Durbanville; South Africa

Blend: 100% Sauvignon Blanc

Analysis:

Alc:	14.59%
Total Acid:	6.6 g/l
RS:	2.3 g/l
pH:	3.29

Viticulture:

Yield:	9 t/ha
Trellising:	4 wire Perold
Age of vines:	15 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:

Night harvested at 23°B and crushed and destemmed - reductively. Skin contact for 3 hours, pressed and settled for 72 hours. The fermentation of this wine was postponed for 5 months before inoculated with CKS yeast. 2 weeks alcoholic fermentation temperature controlled at 14-16°C and was bottled soon thereafter.

Winemaker's notes:

A new world style of Sauvignon Blanc. The wine has intense aromas of gooseberries, tropical fruit and sweet-grapefruit with a core of minerality. The excellent natural acidity creates balance to the concentrated, rich mouth-filling texture.

Food suggestions:

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