



# DIEMERSDAL

## Diemersdal Winter Ferment Sauvignon Blanc 2025

*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:**

|                    |         |
|--------------------|---------|
| <b>Alc:</b>        | 14.0%   |
| <b>Total Acid:</b> | 6.3 g/l |
| <b>RS:</b>         | 2.0 g/l |
| <b>pH:</b>         | 3.25    |

**Viticulture:**

|                      |               |
|----------------------|---------------|
| <b>Yield:</b>        | 9 t/ha        |
| <b>Trellising:</b>   | 4 wire Perold |
| <b>Age of vines:</b> | 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:**

*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 4 months before inoculated with selected 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.*