



ANNO 1698



# DIEMERSDAL

## Sauvignon Rosé 2011

<b>Origin:</b>	Durbanville; South Africa
<b>Blend:</b>	93% Sauvignon Blanc, 7% Cabernet Sauvignon
<b>Analysis:</b>	<b>Alc:</b> 13.28% <b>Total Acid:</b> 6.8g/l <b>RS:</b> 2.8g/l <b>pH:</b> 3.37
<b>Terroir:</b>	<b>Slope:</b> Slight southeast-facing slopes. <b>Soil:</b> Decomposed granite with high clay content. <b>Climate:</b> Moderate with cooling sea breezes from the Atlantic Ocean.
<b>Viticulture:</b>	<b>Yield:</b> Sauvignon Blanc: 9 t/ha Cabernet Sauvignon: 12t/ha <b>Trellising:</b> 4 wire Perold <b>Age of vines:</b> SB: 15 Years; CS: 17 Years <b>Irrigation:</b> Dry-land conditions

### Oenology:

Vinified separately during 2011 vintage. Traditional reductive Sauvignon Blanc Winemaking. Three weeks before bottling, 7% fresh Cabernet Sauvignon 2011 was added to the Sauvignon Blanc until the perfect rosy coral colour was matched.

### Maturation:

Post Fermentation lees contact for 3 months, 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.

### Awards:

2010: 4 Stars - John Platter Wine Guide '10

2009: 4 Stars - John Platter Wine Guide '10

2009: Most innovative wine - Michelangelo International Wine Awards '09