

ANNO



1698

DIEMERSDAL

Eight Rows Sauvignon Blanc 2010



Origin: Durbanville; South Africa

Analysis: Alc: 13.37%
RS: 2.27g/l
Total Acid: 7.75g/l
pH: 3.24

Blend: 100% Sauvignon Blanc

Terroir: Slope: South-facing Slopes
Soil: Decomposed granite with high clay content
Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture: Yield: 4 t/ha
Location: 8 Rows (1Ha) within the single vineyard
Trellising: 4 wire Perold
Age of vines: 25 years
Irrigation: Dry-land conditions

Oenology:

The grapes were night harvested at 23.5°B, crushed and de-stemmed reductively. Skin contact of 24 hours, pressed and settled for 36 hours. Racked and inoculated with selected yeast, VIN7. 3 weeks alcoholic fermentation temperature controlled at 12-14°C.

Maturation:

Post fermentation lees contact of 4 months, stirred up once a week to enhance mouth feel and concentration. The wine was bottled unfiltered and sediment may occur after time.

Winemaker's notes:

An intense with concentrated aromas on the nose that follows through on the palate. The wine shows a strong core of minerality with a flinty elegance on the nose with a rounded mouth-feel and balanced acidity on the finish. A seamless wine where all the components are in perfect balance.

Awards:

2010: Michelangelo Wine Awards - Gold '10
2009: 4½ Stars - John Platter Wine Guide '10
2008: Michelangelo Wine Awards - Double Gold '08
2007: Michelangelo Wine Awards - Gold '08