



ANNO  1698

# DIEMERSDAL

## Sauvignon Blanc 2011

<b>Origin:</b>	Durbanville; South Africa
<b>Blend:</b>	100% Sauvignon Blanc
<b>Analysis:</b>	<b>Alc:</b> 13.28% <b>Total Acid:</b> 6.5g/l <b>RS:</b> 2.0g/l <b>pH:</b> 3.4
<b>Terroir:</b>	<b>Slope:</b> South 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> 8-12 t/ha <b>Trellising:</b> 4 wire Perold <b>Age of vines:</b> 7-26 years <b>Irrigation:</b> Dry-land conditions

### Oenology:

The grapes were night harvested at full ripeness, with the blocks harvested and vinified separately. Crushed and destemmed reductively. Skin contact of 12-24 hours, pressed and settled for 6-12 hours. Racked and inoculated with selected yeasts e.g. VIN 7; QA 23; CKS; VL 3. Three weeks' alcoholic fermentation, temperature controlled at 12-14°C.

### Maturation:

Post fermentation lees contact of 3 months, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization.

### Winemaker's notes:

This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

### Food suggestions:

Enjoy with summer foods and salads or serve chilled on its own.

### Awards:

2011 vintage: Gold – Concours Mondial du Sauvignon Blanc '11  
2010 vintage: Gold - Michelangelo Intl' Wine Awards '10  
2009 vintage: 4½ stars – John Platter Guide '10