



ANNO  1698

DIEMERSDAL

Sauvignon Blanc Reserve 2011

Origin:	Durbanville; South Africa
Blend:	100% Sauvignon Blanc
Analysis:	Alc: 14.3% Total Acid: 7.0g/l RS: 1.3g/l pH: 3.38
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 Trellising: 4 wire Perold Age of vines: 25 years Irrigation: Dry-land conditions

Oenology:

Harvested from a selected block at 22-23°B. Crushed and destemmed reductively. Skin Contact for 24hrs; pressed and settled for 36hrs. Racked and inoculated with a 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 is bottled unfiltered and sediment may occur.

Winemaker's notes:

This is a full flavoured, complex Sauvignon Blanc. The wine has good depth on the nose with aromas of citrus, green herbs, hints of asparagus and a touch of sweetness. On the palate excellent natural acidity creates balance, a fine structure and a pleasant mouth-filling texture with a clean finish.

Food suggestions:

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

Awards:

2010 vintage: Gold – Concours Mondial du Sauvignon Blanc '11
2010 vintage: SA Top 100 Wine Awards '11
2010 vintage: Gold - Michelangelo Intl' Wine Awards '10