



ANNO 1698



DIEMERSDAL

Single Vineyard Sauvignon Blanc 2010

Origin: Durbanville; South Africa

Analysis: Alc: 13.67%
RS: 2.43g/l
Total Acid: 8.52g/l
pH: 3.27

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
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: Gold - Michelangelo Intl' Wine Awards '10
2009: 4 1/2 Stars - John Platter Wine Guide'10
2008: Winemaker's Choice Diamond Award '08