

ANNO 1698



# DIEMERSDAL

## Matys Sauvignon Blanc 2011

**Origin:** Western Cape; South Africa

**Analysis:**

<b>Alc:</b>	13.48%
<b>RS:</b>	2.16g/l
<b>Total Acid:</b>	6.70g/l
<b>pH:</b>	3.38

**Blend:** 100% Sauvignon Blanc

**Terroir:**

These grapes were sourced from premium blocks in selective vineyard sites situated in Malmesbury, Darling and Koekenaap.

**Oenology:**

The grapes were hand harvested at full ripeness, the blocks harvested and vinified separately. Crushed and destemmed reductively. Skin contact of 12-24 hours, pressed and settled for 6 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 for 2 months, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization.

**Winemaker's notes:**

This is a refreshing, easy-drinking, classic Sauvignon Blanc. Tropical fruit and citrus flavours on the nose with fresh acidity and a lingering minerality on the palate. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

**Food suggestions:**

Served well chilled on any occasion.

**Awards:**

2009: 4 Stars - John Platter Wine Guide '10

2009: Gold Medal - AWC Vienna International Wine Awards

