

ANNO 1698



# DIEMERSDAL

## Diemersdal Sauvignon Rosé 2021

*This wine represents the meeting of the parent and the sibling, namely Sauvignon Blanc which is one of the two varieties from which Cabernet Sauvignon was created. A combination of 93% Sauvignon Blanc and 7% fresh Cabernet Sauvignon, this unique rosé wine combines firm berry-fruit with a brisk freshness.*



**Origin:** Durbanville; South Africa

**Blend:** 93% Sauvignon Blanc  
7% Cabernet Sauvignon

**Analysis:**

<b>Alc:</b>	13.39%
<b>Total Acid:</b>	5.8 g/l
<b>RS:</b>	4.1 g/l
<b>pH:</b>	3.40

**Viticulture:**

<b>Yield:</b>	Sauvignon Blanc: 9-12 t/ha Cabernet Sauvignon: 12t/ha
<b>Trellising:</b>	4 wire Perold
<b>Age of vines:</b>	SB: 21 Years; CS: 23 Years

### **Terroir:**

*Gentle slopes exposed to the micro-climate of the Atlantic Ocean results in the vineyards being influenced by the cool air-flows and morning mists so typical of a maritime climate. In summer a firm south-easter wind fans the vines ensuring temperate and sunny ripening conditions. Along with dryland farming on soils of decomposed granite with a high clay content, the vines offer intensely flavoured fruit, resulting in wines of elegance, character and structure.*

### **Oenology:**

*Traditional reductive Sauvignon Blanc Winemaking. Three weeks before bottling, 7% fresh Cabernet Sauvignon was added to the Sauvignon Blanc until the perfect rosy coral colour was matched.*

### **Maturation:**

*Post Fermentation lees contact for 1 months, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization*

### **Winemaker's notes:**

*Delicate, fruity and lively, with distinctive Sauvignon Blanc aromas of passion fruit and lime, with hints of the cherry and strawberry flavours of Cabernet Sauvignon. A balanced palate with crisp acidity and fruity undertones.*

### **Food suggestions:**

*Served well chilled on any occasion.*