

ANNO 1698



DIEMERSDAL

Diemersdal Sparkling Sauvignon Blanc



Origin: Cape Town; South Africa

Blend: 100% Sauvignon Blanc

Analysis:

Alcohol:	12.45%
RS:	9.7 g/l
Total Acid:	6.2 g/l
pH:	3.44

Terroir:

Slope:	South-facing slopes
Soil:	Decomposed granite (Hutton) with high clay content
Climate:	Moderate with cooling sea breezes from the Atlantic Ocean

Vineyard:

Yield:	7-9 t/ha
Trellising:	4 wire Perold
Age of Vines:	7-27 years
Irrigation:	Dry-land conditions

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:

The grapes were night harvested with no skin contact and settled for 24 hours. Racked and inoculated with Alchemy 2. Three weeks alcoholic fermentation temperature controlled at 14-16 °C. Post fermentation lees contact of 3 months in stainless steel tank, stirred up once a week to enhance mouth feel and concentration. The wine was carbonated before bottling.

Winemakers' notes:

The Sparkling Sauvignon Blanc is bursting with gooseberry, passion fruit, fresh citrus, and lime. The palate is vibrant, clean and crisp, with a lingering sparkle and refreshing mouth feel.