

ANNO 1698



# DIEMERSDAL

## Diemersdal Winter Ferment Sauvignon Blanc 2023

*Diemersdal's reputation for pushing the boundaries with Sauvignon Blanc is expressed in this innovative wine style. After harvest, the juice for this wine was frozen at -20°C and kept in this state for five months. It was then thawed and fermented in the heart of the Cape winter, producing a uniquely tropical style of Sauvignon Blanc totally unique for South Africa.*



**Origin:** Durbanville; South Africa

**Blend:** 100% Sauvignon Blanc

**Analysis:**

<b>Alc:</b>	14.27%
<b>Total Acid:</b>	5.8 g/l
<b>RS:</b>	1.8 g/l
<b>pH:</b>	3.54

**Viticulture:**

<b>Yield:</b>	9 t/ha
<b>Trellising:</b>	4 wire Perold
<b>Age of vines:</b>	14 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:**

*Night harvested at 23<sup>00</sup>B and crushed and destemmed - reductively. Skin contact for 3 hours, pressed and settled for 72 hours. The fermentation of this wine was postponed for 5 months before inoculated with CKS yeast. 2 weeks alcoholic fermentation temperature controlled at 14-16°C and was bottled soon thereafter.*

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

*A new world style of Sauvignon Blanc. The wine has intense aromas of gooseberries, tropical fruit and sweet-grapefruit with a core of minerality. The excellent natural acidity creates balance to the concentrated, rich mouth-filling texture.*

### **Food suggestions:**

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