



DIEMERSFONTEIN

Sauvignon Blanc

There exists a passion at Diemersfontein that is impossible to overlook.

The Diemersfontein range of wines encapsulates the magnificence, elegance and grace of this estate and its people, and makes every sip of our wines a magical experience.

INFORMATION

VINTAGE:	2018
CULTIVAR:	100% Sauvignon Blanc
WINE OF ORIGIN:	Western Cape
HARVEST DATE:	February 2018
YIELD:	8 ton/ha

VINIFICATION

Grapes were harvested at optimum ripeness, destalked, pressed and vinified separately. Fermentation took place in stainless steel tanks over a 20 day period. The wine was left on its lees for 4 months, blended and stabilized ready for bottling.

TASTING NOTES

This wine has a light yellow colour with a green tinge. The Diemersfontein Sauvignon Blanc displays fresh acidity and a delightful spectrum of ripe tropical fruits like pineapple and passion fruit, ending with zingy lime, a textured mouthfeel and a lingering finish.

FOOD PAIRING

A lean, crisp wine that's extremely flexible when it comes to food. It's not a great fan of butter or cream, but when served with goat's cheese or dishes with leafy green herbs and vegetables it truly shines. Show off your pairing skills by serving fresh Snapper ceviche, spicy Shrimp ravioli or a Goats cheese salad with asparagus and beetroot next time you open a bottle of the Diemersfontein Sauvignon Blanc.

ANALYSIS

ALC: 13% TA: 5.6g/l pH: 3.54 RS: 2.3g/l

