



DIEMERSFONTEIN  
WINES



## SAUVIGNON BLANC 2024

### ABOUT DIEMERSFONTEIN

There exists a passion at Diemersfontein that is impossible to overlook, with a range of wines that encapsulates the magnificence, elegance and grace of this estate and the passion of its people, making every sip of our wines a magical experience.

### WINEMAKING

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 to ensure a well rounded mouthfeel to balance out the wines freshness. Wine is the racked blended, stabilised and bottled.

### TASTING NOTES

The Diemersfontein Sauvignon blanc displays refreshing acidity and a delightful spectrum of tropical fruits like pineapple and passion fruit ending with zingy lime and a textured mouthfeel.

### FOOD PAIRING

A crisp wine that is flexible with pairing, serve with fresh Snapper ceviche, spicy Shrimp ravioli or a fresh goats cheese salad with asparagus and beetroot.

**COMPONENTS:** 100% Sauvignon Blanc

**WINE OF ORIGIN:** Western Cape

**HARVEST DATE:** February 2024

**YIELD:** 10 Tonnes per Hectare

**AGEING POTENTIAL:** Mature for up to 5 years

**TEMPERATURE:** Serve between 10°C to 13°C

**ALCOHOL:** 12.93 %    **RESIDUAL SUGAR:** 2.3 g/l

**TOTAL ACIDITY:** 5.97 g/l    **PH:** 3.48

**ENERGY:** (100 ml) E = 318 KJ / 77 Kcal

**PACKAGING:** 1175g per 750ml bottle

**NUTRITIONAL INFORMATION:**

