



DIEMERSFONTEIN
WINES

OVATION SAUVIGNON BLANC 2023

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

The Sauvignon Blanc grapes were harvested early in the morning. Grapes were destemmed, crushed and the juice was cold fermented in tanks to preserve the fruit flavours. After about 20 days of fermentation, the wine was racked of its gross lees. After 3 months the wine was prepared for bottling.

TASTING NOTES

This wine has a light yellow colour with a green tinge. The Ovation Sauvignon Blanc displays a fresh acidity and a delightful spectrum of ripe tropical fruits, with aromas of passionfruit, guava and green bell pepper, followed by a long fruity nish.

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.

COMPONENTS: 100% Sauvignon Blanc

WINE OF ORIGIN: Western Cape

HARVEST DATE: February 2022

YIELD: 8 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 5 years

TEMPERATURE: Serve between 10°C to 13°C

ALCOHOL: 12.15 % **RESIDUAL SUGAR:** 2.0 g/l

TOTAL ACIDITY: 5.8 g/l **PH:** 3.49

ENERGY: (100 ml) E = 311 kJ / 75 Kcal

PACKAGING: 1175g per 750ml bottle

NUTRITIONAL INFORMATION:



www.diemersfontein.co.za



Diemersfontein Wine Estate



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