



SAUVIGNON BLANC 2025

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 then 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 2025

YIELD: 10 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 5 years

TEMPERATURE: Serve between 10°C to 13°C

ALCOHOL: 13.52 % **RESIDUAL SUGAR:** 2.89 g/l

TOTAL ACIDITY: 5.84 g/l **PH:** 3.41

ENERGY: (100 ml) E = 333 KJ / 80 Kcal

PACKAGING: 1175g per 750ml bottle

NUTRITIONAL INFORMATION:

