



DIEMERSDAL

Diemersdal The Journal Sauvignon Blanc 2025

The Journal represents the ultimate expression of Diemersdal terroir, the farm where six generations of the Louw family have been cultivating grapes for the making of fine wines. The Journal implies the continuous, the living and the evolving. It ensures the events of time are captured and recorded as momenta - reminders of generations past and a reference for generations to come. The supreme quality of this range and the craftsmanship with which The Journal wines are made, these are the result of Diemersdal's tradition and its previous generations of wine farmers.



Origin: Durbanville; South Africa

Blend: 93% Sauvignon Blanc
7% Semillon

Analysis: **Alc:** 14.27%
Total Acid: 6.5 g/l
RS: 2.8 g/l
pH: 3.33

Viticulture: **Yield:** 4 t/ha
Trellising: 4 wire Perold
Age of vines: 33 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:

The grapes are whole-bunch pressed and allowed to settle for 36 hours before fermentation. The clear juice is then fermented in 20% new Austrian oak barrels (600L), 1 200L Foudres and 10% amphora pots at cool temperatures of 18–20°C to preserve freshness and build complexity. A portion of Semillon is blended in before bottling to enhance texture and depth.

Maturation:

The wine spends 11 months on its lees, developing richness and structure. It matures in a combination of Austrian oak barrels, large foudres, and amphora in a temperature-controlled cellar at 14°C.

Winemaker's notes:

Crafted from carefully selected grapes and matured for 11 months, this Sauvignon Blanc offers a full yet elegant mouthfeel with a long, refined finish. Flavours of fynbos, cassis, and tropical fruit are layered over a core of minerality, complemented by subtle hints of ripe fruit and gentle vanilla.

Food suggestions:

Pan-seared tuna or fresh salmon with a fennel and olive oil dressing.