

DIEMERSDAL

Diemersdal Wild Horseshoe Sauvignon Blanc 2025

Over many decades, the vineyards at Diemersdal have been ploughed with horses and even up to today on rare occasions we find their horseshoes in the vineyards. The lucky finder takes them to our cellar, where they all hang to catch the good luck.



Origin: Durbanville; South Africa

Blend: 90% Sauvignon Blanc
10% Semillon

Analysis: **Alc:** 14.17%
Total Acid: 6.4 g/l
RS: 2.8 g/l
pH: 3.34

Viticulture: **Yield:** 3 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, with a small portion of skins (20%) added back for fermentation to build structure and character. After natural fermentation, the wine is gently pressed off the skins. A touch of Semillon is blended in before bottling to enhance texture and add depth.

Maturation:

The wine spends 11 months on its lees to develop richness and complexity. It matures in a combination of older 500L French oak barrels and amphoras, stored in a temperature-controlled cellar at 14°C.

Winemaker's notes:

Bold, concentrated, and layered, this wine shows inviting aromas of quince and tropical fruit with hints of smoky spice. The palate is richly textured with subtle oak influence and finishes long, fresh, and mineral-driven. Built to enjoy now, with excellent ageing potential.

Food suggestions:

Full flavoured seafood dishes and creamy soup or blackened, spicy pan-fried fish.