

DOMAINE DES DIEUX

SAUVIGNON BLANC 2011

IN THE VINEYARD

Flavour development and preservation start early in the vineyard. The vine canopy is carefully managed during the growing season to ensure that the grapes get enough indirect sunlight to produce ripe Sauvignon blanc flavours, and enough air movement so that the delicate grapes are not attacked by rot while they are ripening.

WINEMAKING

The precision and finesse that we have cultivated in the vineyard need to be expressed in the cellar. Gentle pressing and blanketing with dry ice help to prevent unwanted oxidation of the delicate juice. Cool fermentations with selected yeasts help unlock the aroma in the juice. Following fermentation and blending, the wines undergo batonnage for 9 months to create a richer mouthfeel and unlock more of the aromatics bound in the yeast cells. Bottling takes place in December of the harvest year.

ALC 13.5%

RS 1.4 g/L

TA 5.8 g/L

PH 3.32

ENJOYMENT OF THE WINE

Serve ice bucket cool. On the nose, floral notes intermingle with classic gooseberry and lime aromas. The palate is fresh and dry, with Sauvignon blanc's classic acidity running through it, finishing with a touch of succulent yellow plum. This is a versatile entertaining wine. The style lends itself to food. A sharp and creamy chèvre goat's cheese, heated in the oven on lime leaves, with lemon zest, mopped up with crusty bread, brings out the creamy, leesy texture in the wine and shows off its crisp fruit. Classy fish and chips? Try an oily fish like mackerel, grilled on the braai with oven chips and lemony homemade mayonnaise. Just add fine weather.

