



LUTZVILLE
V I N E Y A R D S

Diamond Collection
SAUVIGNON BLANC 2020



Tasting Notes

A Complex wine with concentrated aromas of asparagus and gooseberry, rounded by hints of green pea. The wine is well-structured, full in flavour, with a crisp and refreshing finish.

Analysis

Alc: 13.33vol%

RS: 5.5g/l

pH: 3.42

TA: 8.5g/l

Vineyard

From our best vineyard site in Koekenaap. This block is selected due to the sight specific history in wine style. Influenced by misty sea breezes from the Atlantic ocean, this block deliver fruit that ripens with moderate day/night temperatures. Planted in deep, well-drained, strong Alluvial, lime-enriched soil. The grapes ripen physiologically slower due to this unique climate conditions.

Harvest & Cellar Treatment

Harvest at optimum ripeness in the early morning with cooler night temperature. Extended skin contact under chilled conditions, allow the pyrazine and thiol levels to reach the highest level before racking the juice from the skins. This flavour enriched juice, extracted from the free run is fermented cold with selected yeast strains. The wine is left on the lees to develop mouthfeel and a rich, creamy palate.

Serving

The Diamond Collection Sauvignon Blanc, rich in flavour and complexity, can be enjoyed with starters like creamy goats cheese, oysters and olives. For the main course we suggest delicate fish dishes like sole, sea bass or yellowtail with green vegetables, fresh peas or asparagus, tomato vinaigrette with freshly picked herbs.