

Diemersfontein Shiraz 2002

Intense Shiraz character: an explosion of berry richness, burned rubber, leather and cigar box with undertones of sweet spice, vanilla and hints of cinnamon. The fruit follows through on the pallet and combine with the subtle tannins and balanced sugar and acidity, to create a wine to be enjoyed with food

variety : Shiraz | 100% Shiraz
winery : Diemersfontein Wine and Country Estate
winemaker : Bertus Fourie
wine of origin : Coastal
analysis : alc : 14.44 % vol rs : 2.7 g/l pH : 3.71 ta : 5.8 g/l
type : Red **wooded**
pack : Bottle

in the vineyard : Situation of vineyards: South-eastern slopes. Mainly deep red sub soils with dark, sandy topsoil. Small bunches and a perfect balance between growth, vigor and yield

about the harvest: Harvest Date: February 2002
Degree balling at harvest: 25Å° Balling
Yield: 8 ton/ha

in the cellar : The grapes were harvested in two separate batches and fermented individually. Pre-fermentation cold soaking was given for 4 days before inoculation with yeast. The one batch was pumped over every 3 hours and the other batch fermented in an open fermenter and given combined pumping over and punch downs every 3 hours. The wine was racked after alcoholic fermentation and malolactic fermentation took place in contact with French oak staves (1,5g/L). The wine was barreled in two separate batches after malolactic fermentation â€” one batch in French oak and the other in American oak (100% new). A fraction of the wine was matured in tanks to preserve the Shiraz grape character. The whole batch was blended together in December 2002 and bottled in January 2003.



Diemersfontein Wine and Country Estate

Wellington

021 864 5050

www.diemersfontein.co.za