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Diemersfontein Cabernet Sauvignon 2005

Veritas 2006 - Bronze
Good tannin structure. Intense blackcurrant fruit, with undertones of sweet spice, cloves and pepper.

Enjoy this wine with full flavoured meaty casseroles, hearty winter soups and char-grilled meats.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Diemersfontein Wine and Country Estate
winemaker : Francois Roode/Brett Rightford
wine of origin :
analysis : **alc :** 13.25 % vol **rs :** 2.74 g/l **pH :** 3.75 **ta :** 5.79 g/l
type : Red

Veritas 2006 - Bronze

in the vineyard : Situation of vineyards: South western slopes

about the harvest: The grapes were harvested in February at 25° Balling.

in the cellar : Grapes were harvested in different batches and fermented separately using different yeast cultures. Fermentation lasted 5 days at approximately 25° Celsius. The wine was given aerated pumpovers every 3 hours for 25 - 30 minutes. After alcoholic fermentation the wine was racked and underwent malolactic fermentation in stainless steel tanks and 2nd fill barrels. Wines were racked and placed back in barrel to mature for 12 months (100% second fill barrels, 20% American). The barrels were blended together in May 2006 and bottled.

Diemersfontein Wine and Country Estate

Wellington
021 864 5050
www.diemersfontein.co.za