

Diemersdal Private Collection 2006

Deep, dark chocolate, cigar box and enticing cedar aromas appear first on the nose, followed by wafting notes of blackberries, cherry and cassis. The firm, well structured palate features robust yet sweet tannins and a broad range of flavours ranging from black cherry and soft red fruits carried along by the richness of its oak and caramel notes. It's long and smooth now, with an intriguing character that will continue to develop for years to come.

Hearty beef dishes such as goulash or stroganoff.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon 30% Merlot 10% Cabernet Franc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 14.47 % vol rs : 2.1 g/l pH : 3.55 ta : 6.0 g/l va : 0.67 g/l so2 : 127 mg/l fso2 : 36 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

2006: Wine Magazine 2009 5-Star Accolade - Bordeaux-style Red Blends

2006: 4 Stars John Platter 2009

2005: 4 ½ Stars John Platter 2008

2005: Gold Award at the 2008 Michelangelo International Wine Awards

2005: Silver at Veritas 2008

in the vineyard : Terrior

Slope: North-facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture

Yield: 7 - 9 t/ha

Trellising: 4 wire Perold

Age of vines: 14 - 25 years

Irrigation: Dry-land conditions

about the harvest: The grapes were harvested at optimum ripeness, the components harvested and vinified separately.

in the cellar : Vinified separately and fermented in open fermenters for 5 - 7 days at 24 - 28°C. Punch through every 4 hours and fermented dry on the skins. 100% MLF completed spontaneously in tanks; racked into barrels.

24 months oak maturation in 100% new 225 litre French oak barrels.

Diemersdal Estate

Durbanville

021 976 3361

www.diemersdal.co.za

