

## Diemersdal Matys Red 2008

The Matys Cape-blend is a popular, modern-style and easy-drinking wine that shows aromas of fragrant dark plums, red berries and violets with underlying caramel oak texture. A medium-bodied wine with subtle tannins, and spicy undertones complete this balanced wine with well-defined fruit flavours.

An ideal wine for all barbeque dishes as well as roast pork and spicy chicken sosaties.

**variety :** Pinotage | 45% Pinotage 30% Merlot 25% Shiraz  
**winery :** Diemersdal Estate  
**winemaker :** Thys Louw, Mari van der Merwe  
**wine of origin :** Durbanville  
**analysis :** alc : 13.92 % vol rs : 4.2 g/l pH : 3.65 ta : 5.4 g/l  
**type :** Red **style :** Dry **wooded**  
**pack :** Bottle **closure :** Cork

2007: AWC Vienna 2008 International Wine Challenge - Gold Medal  
2007: 2008 Veritas Awards - Bronze Medal  
2006: Gold at 2007 Winemaker's Choice Diamond Awards  
2006: Best Value 2008  
2005: Gold at 2006 Michelangelo Wine Awards  
2005: Silver at 2007 Swiss International Airline Awards

### **in the vineyard : Terroir**

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: 7 - 25 years

Irrigation: Dry-land conditions

**about the harvest:** The grapes were harvested at full phenolic ripeness - the components were harvested separate.

**in the cellar :** The grapes were vinified separate. Fermented in open fermenters for 5 - 7 days at 24 - 28°C. Punch through every 4 hours, pressed at 5° Balling. 100% MLF completed spontaneously in tanks then racked into barrels.

11 months wood maturation in older 225 litre French Oak barrels.

## Diemersdal Estate

Durbanville

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[www.diemersdal.co.za](http://www.diemersdal.co.za)

