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Diemersdal Shiraz 2007

The wine has a complex nose with overtones of black and white pepper, black berry fruit, cloves and spice. On the palate there is vibrant fruit, dark chocolate, liquorice and caramel flavours, underpinned by well-integrated oak with a long and spicy finish. This wine shows a good structure, and will develop for years to come

Powerful and spicy red meat dishes including venison. Stronger flavoured, harder cheeses pair well with this wine.

variety : Shiraz | 100% Shiraz
winery : Diemersdal Estate
winemaker : Thys Louw, Mari van der Merwe
wine of origin : Durbanville
analysis : **alc :** 14.56 % vol **rs :** 2.2 g/l **pH :** 3.54 **ta :** 5.8 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

2007: Top Honours in *WINE* Magazine's 2009 Shiraz Challenge
2007: Silver at Veritas 2008
2007: Silver Award at 2008 International Wine Challenge
2006: 3 ½ Stars John Platter 2009
2005: 3 ½ Stars John Platter 2008

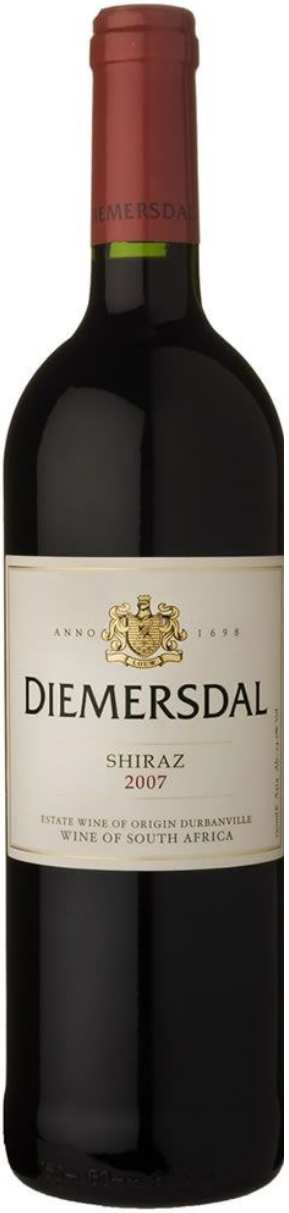
in the vineyard : Terroir
Slope: North-facing slopes
Soil: Deep red Hutton
Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture
Yield: 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 optimum ripeness.

in the cellar : Fermented in open fermenters for 5 - 7 days at 24 - 28°C. Punch through every 4 hours, fermented dry on the skins. 100% MLF completed spontaneously in tanks; racked into 225 litre French oak barrels.

16 months oak maturation in 60% new 225 litre French oak barrels.



Diemersdal Estate
Durbanville
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www.diemersdal.co.za