

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

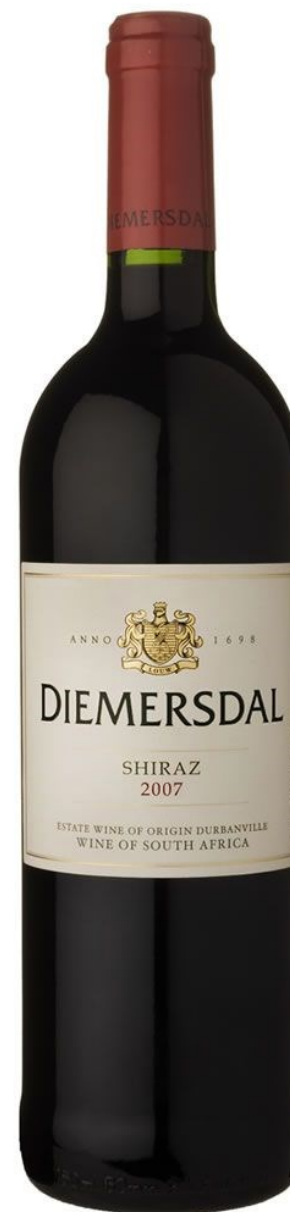
Age of vines: 7 - 25 years

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

021 976 3361

www.diemersdal.co.za