

Diemersfontein Heavens Eye 2007

Mint and spicy clove aromas that give way to raspberry red fruit. Full tannins on the pallet provides ample length and depth giving good ageing potential.

To be enjoyed with oxtail or roast lamb.

variety : Cabernet Sauvignon | 40% Malbec, 26% Cabernet Franc, 22% Roobernet, 12% Petit Verdot

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode and Brett Rightford

wine of origin : Wellington

analysis : alc : 13.97 % vol rs : 2.4 g/l pH : 3.57 ta : 6.96 g/l

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

pack : Bottle **closure :** Cork

2009 Old Mutual Trophy Wine Show - Bronze medal (70/100)

ageing : Should mature well for 5 - 10 years.

in the vineyard : A combination of different terroirs.

about the harvest : Grapes were harvested in February 2007 at optimum ripeness levels.

in the cellar : Grapes were vinified separately. Early during the course of alcoholic fermentation, the different varieties showed characteristics that lend itself to possibilities of creating our first blend. The different varieties were matured separately in mainly French oak barrels from different coopers (to assure diversity and complexity) for almost 10 months after which it was carefully blended (it took a couple of weeks to determine the perfect balance between the different identities of the different varieties!), stabilized and bottled.



Diemersfontein Wine and Country Estate

Wellington

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