

## Diemersfontein Shiraz 2007

Violets, mulberries and a hint of eucalyptus on the nose. A fat, full wine in body with a distinct plum aftertaste. Fine, furry tannins.

**variety** : Shiraz | 91.5% Shiraz, 5.1% Mourvedre, 1.7% Malbec, 1.7% Roobernet

**winery** : Diemersfontein Wine and Country Estate

**winemaker** : Francois Roode/Brett Rightford

**wine of origin** : Coastal

**analysis** : **alc** : 14.44 % vol **rs** : 2.4 g/l **pH** : 3.59 **ta** : 5.65 g/l

**type** : Red **style** : Dry **body** : Full **wooded**

**pack** : Bottle **closure** : Cork

**in the vineyard** : South-eastern slopes. Mainly deep Red sub soils with dark, sandy topsoil. Small bunches and a perfect balance between growth, vigour and yield.

**about the harvest**: Harvested in two separate batches at 25° B in February 2007.

**in the cellar** : The two batches were fermented individually. Pre-fermentation cold soaking was given for 1 day before inoculation with yeast. The must was pumped over every 3 hours and given 3 aerated pump overs during fermentation. Alcoholic fermentation and malolactic fermentation took place in the barrel. After this the wine was racked into second and third fill French barrels. The wine matured for 12 months in oak barrels.



## Diemersfontein Wine and Country Estate

Wellington

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