

Diemersfontein Heaven's Eye 2008

On the nose peppery, tobacco and dried herbs giving way to black current and cloves. Full bodied in the mouth with plums and black fruit, typical blocky tannin and fine acidity resulting in wine with long finish.

To be enjoyed with oxtail or roast lamb.

variety : Malbec | 39% Malbec, 26% Cabernet Franc, 21.7% Roobernet, 8.7% Cabernet Sauvignon, 4.6% Petit Verdot

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode and Brett Rightford

wine of origin : Wellington

analysis : alc : 13.97 % vol rs : 2.44 g/l pH : 3.50 ta : 5.96 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : A combination of different terroirs.

about the harvest: Grapes were harvested in February 2008 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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