

## Diemersdal Cabernet Sauvignon 2007

The nose shows spicy aromas, complemented by coffee, dark chocolate and cigar box notes. Dark berry fruit cherries and spice follow through on the palate. This is a full-bodied wine with soft but firm tannins, giving a balanced mouth feel and long finish.

Enjoy with powerfull and spicy red meat dishes, including venison. Strongly-flavoured, harder cheeses pair well with this wine.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Diemersdal Estate

**winemaker** : Thys Louw

**wine of origin** : Durbanville

**analysis** : alc : 14.65 % vol   rs : 2.9 g/l   pH : 3.68   ta : 6.2 g/l

**type** : Red   **style** : Dry

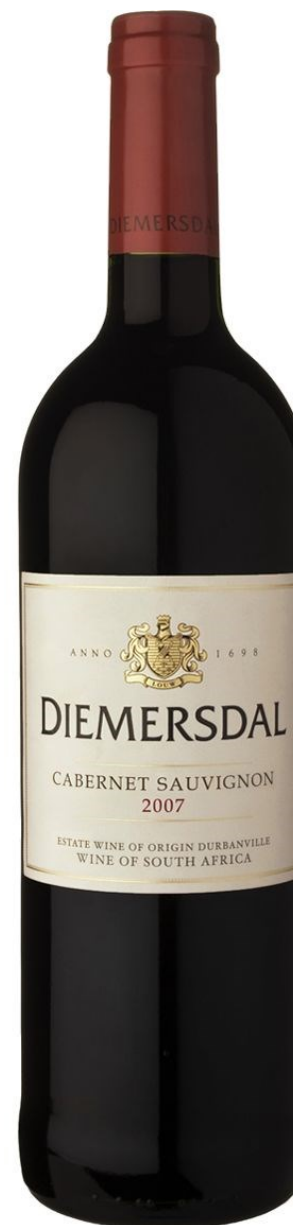
**pack** : Bottle   **closure** : Cork

2007: Gold: Michelangelo Wine Awards 2008

2006: 4 Stars - Platters' Wine Guide 2009

2006: Silver - Veritas - 2008

**in the cellar** : 18 Months' oak maturation in 60% new 225 litre French Oak Barrels.



### Diemersdal Estate

Durbanville

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[www.diemersdal.co.za](http://www.diemersdal.co.za)