

Diemersdal MM Louw Estate Red 2007

This classically styled Bordeaux blend was made up through a careful selection process to find those barrels that would complement one another best and give the utmost expression of the Diemersdal vineyards and winery. The nose shows lead-pencil shavings, fresh red berries and blackcurrants. On the palate all components are in balance with a lengthy elegant finish.

Classic "old-world" dishes such as roast lamb with fresh garden vegetables.

variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 24% Merlot, 2% Cabernet Franc, 2% Malbec, 2% Petit Verdot

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.45 ta : 6.0 g/l

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

pack : Bottle **closure** : Cork

4½ stars - Platters' Wine Guide 2008

in the vineyard : **Terrior**:

Slope: North-facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture:

Trellising: 4 wire

Perold Age of vines: 14 - 25 years

Irrigation: Dry-land conditions

about the harvest: The grapes were harvested by hand at full fenolic ripeness.

Yield: 7-9 t/ha

in the cellar : The components harvested and vinified separate. 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 in spontaneously in tanks; racked into barrels.

Maturation: 28 months oak maturation in 100% new 225 Litre French oak barrels



Diemersdal Estate

Durbanville

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