

## Diemersdal Private Collection 2009

Deep dark chocolate enticing cedar aromas appear first on the nose followed by wafting notes of blackberry jam, cherry and cassis. The firm, well structured palate features robust yet sweet tannins and a broad range of flavours ranging from black cherry and red fruits carried along by the richness of its oak and vanilla notes.

Hearty beef dishes such as goulash or stroganoff.

**variety :** Cabernet Sauvignon | 69% Cabernet Sauvignon, 16% Merlot, 6% Cabernet Franc, 6% Petit Verdot, 3% Malbec

**winery :** Diemersdal Estate

**winemaker :** Thys Louw

**wine of origin :** Durbanville

**analysis :** alc : 14.0 % vol rs : 1.7 g/l pH : 3.72 ta : 6.3 g/l

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

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

2011: Silver - Michelangelo CCL Label International Wine Awards

2008: 4½ Stars - Platter Wine Guide 2011

2007: 4½ Stars - John Platter Wine Guide 2010

2006: 5 Stars & Bordeaux Blend Category Winner - Wine Magazine 2009

**ageing :** It is long and smooth now, with an intriguing character that will continue to develop with years to come.

**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: 15 - 25 years

Irrigation: Dry-land conditions

**about the harvest:** The grapes were harvested at optimum ripeness, the components harvested and vinified separately.

Yield: 7 - 9t/ha

**in the cellar :** **Oenology:** Fermentation in open-fermenters for 5 - 7 days at 24° - 28° C. Punch-through every 4 hours, fermented dry on the skins. 100% Malolactic Fermentation completed spontaneously in tanks before the wine was racked into 225litre French oak barrels.

**Maturation:** 20 months maturation in 70% new 225L French oak barrels.



## Diemersdal Estate

Durbanville

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