

## Diemersdal Shiraz 2009

The wine has a complex nose with overtones of black and white pepper, pomegranate, cigarbox, cloves and spice. On the palate there is vibrant red fruit, blackcurrant and dark chocolate flavours, underpinned by well integrated oak with a long and spicy finish.

Powerful and spicy red meat dishes including venison. Stronger flavoured, harder cheeses pair well with this wine.

**variety :** Shiraz | 100% Shiraz

**winery :** Diemersdal Estate

**winemaker :** Thys Louw, Mari van der Merwe

**wine of origin :** Durbanville

**analysis :** alc : 14.83 % vol    rs : 2.6 g/l    pH : 3.69    ta : 4.3 g/l

**type :** Red    **wooded**

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

2011: Gold - Michelangelo CCL Label International Wine Awards

2007: Gold Medal (Top 3) - AWC Vienna International Wine Awards 2009

2007: 4 Stars - John Platter Wine Guide 2010

2007: Category Winner at Wine Magazine's Shiraz Challenge 2009

**ageing :** This wine shows a good structure, and will develop for years to come.

**in the vineyard :** Terroir

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: 8 - 26 years

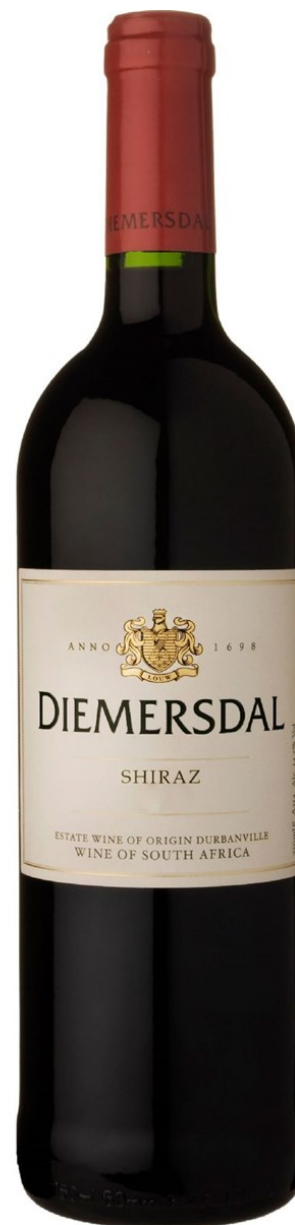
Irrigation: Dry-land conditions<

**about the harvest:** The grapes were harvested at optimum ripeness.

Yield: 14t/ha

**in the cellar :** **Oenology:** The were fermented 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; racked into barrels 225litre French oak barrels.

**Maturation:** 16 months oak maturation in 60% new 225L French oak barrels.



## Diemersdal Estate

Durbanville

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