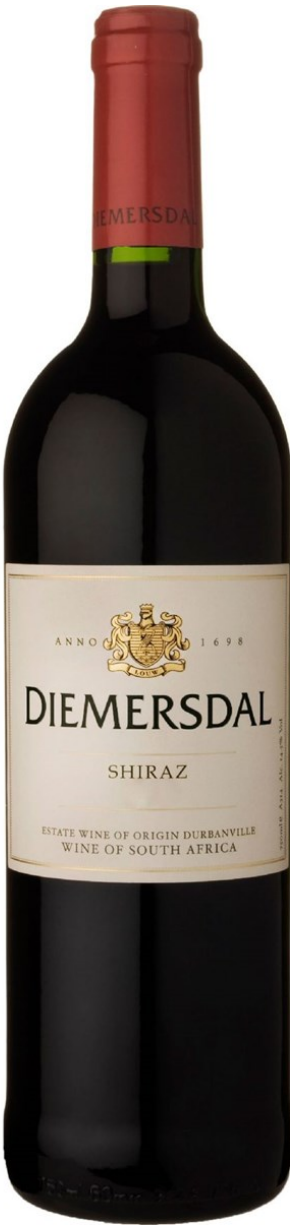
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Diemersdal Shiraz 2009

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
021 976 3361
www.diemersdal.co.za