

Diemersdal Grenache 2010

This is a medium-bodied wine with complex flavours of plums and cherries, with delicate hints of spice, smokiness and French Oak integration.

variety : Grenache | 100% Grenache

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 14.09 % vol rs : 3.3 g/l pH : 3.25 ta : 7.2 g/l

type : Red **body :** Medium **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Terrior

Slope: North-facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture

Trellising: bush-vine

Age of vines: 5 years

Irrigation: Dry-land conditions

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

Yield: 7t/ha

in the cellar : Fermented in an open fermenter for 5 days at 26° - 28° C. Punch through every 4 hours, pressed at 5° Balling; 100% MLF completed spontaneously in barrels.

Maturation: 13 months oak maturation in new 225L French Oak barrels.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za