

Diemersfontein Shiraz 2009

Spicy tones followed with a combination of black fruit, sour cherry and sweet vanilla. Follow through of spice and sweet black fruit with soft tannins to round it off on the palate.

variety : Shiraz | 87% Shiraz, 13% Mourvèdre

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.59 ta : 5.93 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

in the vineyard : South-eastern slopes. Mainly deep red sub soils with dark, sandy topsoil. Small bunches and a perfect balance between growth, vigour and yield. Yield: 8 ton/ha

about the harvest: Sugar at harvest: 24°B
Harvested in two separate batches.

in the cellar : The two batches were fermented individually. Pre-fermentation cold soaking was given for 1 day before inoculation with yeast. The must was pumped over every 3 hours and given 3 aerated pump overs during fermentation.

The wine was racked after alcoholic fermentation and malolactic fermentation took place in barrel. The wine was racked after malolactic fermentation into second and third fill French barrels. The wine matured for 12 months in oak barrels.



Diemersfontein Wine and Country Estate

Wellington

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