

Diemersfontein Shiraz 2010

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 | 95% Shiraz, 5% Mourvèdre

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : **alc** : 14.5 % vol **rs** : 3.49 g/l **pH** : 3.67 **ta** : 5.56 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : A combination of different terroirs.

Yield: 8 ton/ha

about the harvest: Grapes were harvested at optimum ripeness.

in the cellar : The grapes were vinified separately. Fermentation happened in tanks over 4 - 6 days, pressed put back into tank to finish melolactic fermentation. After Melolactic fermentation the wine was racked into second and third fill barrels for 12 months until they were blended, stabilized and bottled.



Diemersfontein Wine and Country Estate

Wellington

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