

## Diemersdal Private Collection 2010

Deep dark chocolate enticing cedar aromas appear first on the nose followed by wafting notes of blackberry jam, cherry and cassis. The firm, well-structured palate features robust yet sweet tannins and a broad range of flavours ranging from black cherry and red fruits carried along by the richness of its oak and vanilla notes.

Hearty beef dishes such as goulash or stroganoff.

**variety :** Cabernet Sauvignon | 69% Cabernet Sauvignon, 16% Merlot, 6% Cabernet Franc, 6% Petit Verdot, 3% Malbec

**winery :** Diemersdal Estate

**winemaker :** Thys Louw

**wine of origin :** Durbanville

**analysis :** alc : 14.01 % vol rs : 1.7 g/l pH : 3.72 ta : 6.3 g/l

**type :** Red **style :** Dry **wooded**

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

2011: Silver - Michelangelo CCL Label International Wine Awards

2010 Best Blend in Durbanville Ward - Novare SA Terroir Wine Awards 2012

2008: 4½ Stars - Platter Wine Guide 2011

2007: 4½ Stars - John Platter Wine Guide 2010

2006: 5 Stars & Bordeaux Blend Category Winner - Wine Magazine 2009

**ageing :** It is long and smooth now, with an intriguing character that will continue to develop with years to come.

**in the vineyard :** Terrior

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:15 - 26 years

Irrigation:Dry-land conditions

**about the harvest:** The grapes were harvested at optimum ripeness, the components harvested and vinified separately.

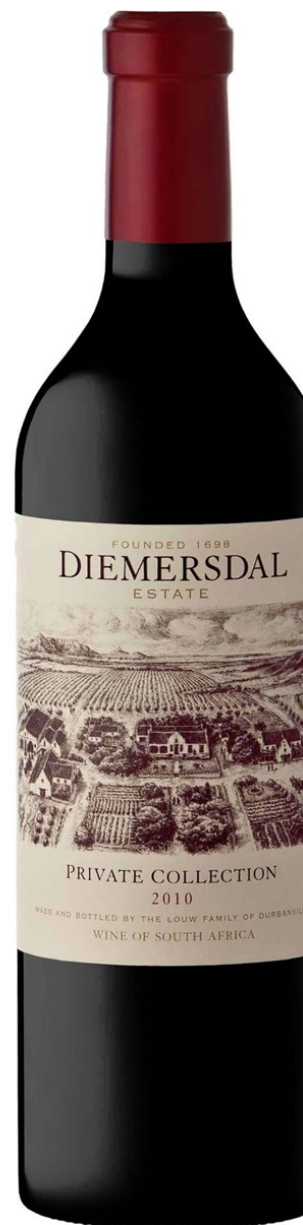
Yield: 7 - 9t/ha

**in the cellar :** Oenology: Fermentation 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 before the wine was racked into 225litre French oak barrels.

Maturation: 18 months maturation in 70% new 225L French oak barrels.



### Diemersdal Estate

Durbanville

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