

Diemersdal Private Collection 2011

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 : 14.65 % vol rs : 2.4 g/l pH : 3.60 ta : 5.9 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2011 vintage: Gold - Veritas Wine Awards 2013

2011 vintage: Gold - Michelangelo International Wine Awards, 2013

2011 vintage: Top 100 Wine Guide 2013

2010 vintage: Double Gold - China Wine Awards 2012

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

2006 vintage: 5 Stars & Bordeaux Blend Category Winner - Wine Mag 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

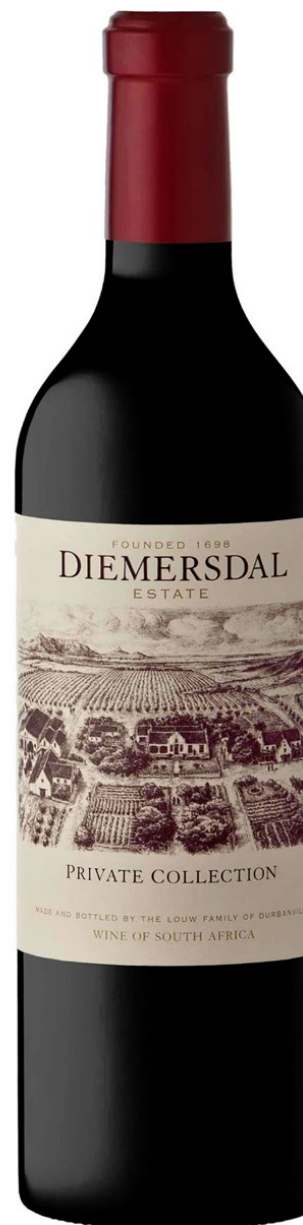
Irrigation: Dry-land conditions

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

Yield: 7 - 9t/ha

in the cellar : 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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