

## Diemersdal MM Louw Estate Red 2011

This classically styled Bordeaux blend was made up through a careful selection process to find those barrels that would complement one another best and give the utmost expression of the Diemersdal vineyards and winery. The nose shows lead-pencil shavings, fresh red berries and blackcurrants. On the palate all components are in balance with a lengthy elegant finish.

Classic "old-world" dishes such as roast lamb with fresh garden vegetables.

**variety** : Cabernet Sauvignon | 56% Cabernet Sauvignon, 38% Merlot, 2% Cabernet Franc, 2% Petit Verdot, 2% Malbec

**winery** : Diemersdal Estate

**winemaker** : Thys Louw

**wine of origin** : Durbanville

**analysis** : alc : 14.61 % vol rs : 2.2 g/l pH : 3.62 ta : 6.0 g/l

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

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

2011 vintage: Bronze - Veritas Wine Awards 2013

2011 vintage: Gold - Michelangelo International Wine Awards, SA 2013

2011 vintage: Riedel Trophy for the Best Bordeaux-style Red Blend - Old Mutual Trophy Wine Show 2013

2011 vintage: SA Top 100 Wines 2013

2010 vintage: Double Gold - China Wine Awards 2012

2009 vintage: 4½ Stars - Platter Wine Guide 2012

2008 vintage: 4½ Stars - Platter Wine Guide 2011

**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 with the components harvested and vinified separately.

Yield: 7 - 9 t/ha

**in the cellar** : Fermented in open fermenters for 5 - 7 days at 24° - 28° C. Punch through every 4 hours, fermented dry on the skins. 100% MLF completed in spontaneously in tanks; racked into barrels.

Maturation: 24 months oak maturation in 100% new 225 Litre French oak barrels



### Diemersdal Estate

Durbanville

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[www.diemersdal.co.za](http://www.diemersdal.co.za)