

## Diemersdal Private Collection 2012

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

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

2014 vintage: Top 100 SA Wines - Red Bordeaux Style Blends Category

2013 vintage: Top 100 Wine Guide 2013

2010 vintage: Double Gold - China Wine Awards '12

2010 vintage: Best Red Blend in Durbanville Ward - Novare SA Terroir Wine Awards '12

2006 vintage: 5 Stars & Bordeaux Blend Category Winner - Wine Mag '09

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