

Diemersfontein Cabernet Sauvignon 2001

A medium-bodied wine with a deep, ruby red colour. The blackcurrant and cassis-like nose with light chocolate minty overtones create an inviting aroma. The subtle, ripe tannins and the fruit follow through to create a succulent wine which is very accessible.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Diemersfontein Wine and Country Estate
winemaker : Bertus Fourie
wine of origin : Wellington
analysis : alc : 14.34 % vol rs : 7.6 g/l pH : 3.6 ta : 6.31 g/l
type : Red **wooded**
pack : Bottle

ageing : This wine has the potential to mature well over a period of four to six years.

in the vineyard : All the grapes came from the west-facing slopes on the farm where a limited yield created this concentrated fruit.

about the harvest: The grapes were harvested at 26° Balling.

in the cellar : Pre-fermentation maceration for four days was given and the must fermented dry on the skins for 10 days. The must was pumped over at regular intervals. To be matured in a mixture of French and American oak barrels, mainly 2nd and 3rd fill. To be released October/November 2001.



Diemersfontein Wine and Country Estate

Wellington

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www.diemersfontein.co.za