

Diemersfontein Shiraz 2001

Dark, ruby red colour, this full-bodied wine was herbaceous, herbal scents with soft, raspberry and smoky overtones. Firm acidity, soft and subtle tannins and the spiciness will in balance.

variety : Shiraz | Shiraz

winery : Diemersfontein Wine and Country Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 15.42 % vol rs : 2.30 g/l pH : 3.50 ta : 5.80 g/l

type : Red **wooded**

pack : Bottle



in the vineyard : All the grapes came from north-facing slopes on the farm. The extremely low yield (typical of the clone) ensured strong, concentrated fruit.

about the harvest: The grapes were harvested at 25° Balling.

in the cellar : The must fermented dry on the skins for eight days and post-fermentation maceration was given for one week. To be matured in French and American oak barrels. To be released October/November 2001.

Diemersfontein Wine and Country Estate

Wellington

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www.diemersfontein.co.za