

Diemersfontein Cabernet Sauvignon 2011

Intense blackcurrant and sweet plums, backed by vanilla and cloves. On the savoury side some dried herbs and olives. Typically firm tannin structure yields a wine that will develop long into the future and reward with cellaring.

Serve with full flavoured meaty casseroles, herb crusted rack of lamb, hearty winter soups or char-grilled meats.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14.5 % vol rs : 2.54 g/l pH : 3.58 ta : 6.15 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard :

Three different blocks, north and west facing slopes. Soil type mainly Oak leaf and Glenrosa. Vineyards were stressed in order to reduce the crop resulting in better extract.

about the harvest: Sugar at harvest: 26° Balling

Grapes were harvested in three separated batches.

in the cellar :

Cold soaking for 24 hours after which it was inoculated with yeast. Pump overs during fermentation every 4 hours for 10 - 15 min. After fermentation the wine was taken to barrel, 80% new and 20% second fill French oak barrels where it was matured for 16 months.

