

Diemersfontein Shiraz 2012

A combination of sour cherry, vanilla, spice and violets that follow through on the pallet with sweet fruit and full body finish.

Enjoy with gammon and cranberry sauce, kassler chops or spicy German sausages.

variety : Shiraz | 100% Shiraz

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.54 ta : 5.52 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

in the vineyard : A combination of different terroirs.

Yield: 8 ton/ha

about the harvest: Grapes were harvested at optimum ripeness.

Harvest date: February 2012

in the cellar : The grapes were vinified separately. Fermentation happened in tanks over 4 - 6 days, pressed put back into tank to finish melolactic fermentation. After Melolactic fermentation the wine was racked into second and third fill barrels for 12 months until they were blended, stabilized and bottled.



Diemersfontein Wine and Country Estate

Wellington

021 864 5050

www.diemersfontein.co.za