

Diemersfontein Cabernet Sauvignon 2012

Intense cassis and cloves, with a touch of dried herbs and vanilla. On the pallet intense blue berry and sour cherry followed by firm tannins but juicy aftertaste.

Enjoy this wine with full flavoured meaty casseroles, herb crusted rack of lamb, hearty winter soups and 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 : 14.0 % vol rs : 2.2 g/l pH : 3.62 ta : 5.66 g/l

type : Red **style :** Dry

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now or cellar up to 5 years.

in the vineyard : A combination of different terroirs.

about the harvest: Degrees balling at harvest: 24° B Grapes were harvested in different batches and fermented separately using different yeast cultures.

Harvest Date: February 2012

Yield: 5t/ha

in the cellar : Fermentation lasted 5 days at approximately 25 Celsius. The wine was given pumpovers every 4 hours for 15 minutes. After alcoholic fermentation the wine was racked and underwent malolactic fermentation in stainless steel tanks and 2nd fill barrels. Wines were racked and placed back in second fill barrels to mature for 12 barrels. The barrels were blended together after 12 months and bottled.

