

Diemersfontein Shiraz 2013

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

variety : Shiraz | 98% Shiraz, 2% Mourvedre
winery : Diemersfontein Wine and Country Estate
winemaker : Francois Roode/Brett Rightford
wine of origin : Wellington
analysis : **alc** : 14.0 % vol **rs** : 3.2 g/l **pH** : 3.55 **ta** : 5.66 g/l
type : Red **style** : Dry **body** : Full **wooded**
pack : Bottle **size** : 750ml **closure** : Cork

in the vineyard : A combination of different terroirs.

about the harvest: Grapes were harvested at optimum ripeness.
Harvest date: February 2013
Yield: 8t/ha

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

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