

## Diemersdal Private Collection 2012

Deep dark chocolate enticing cedar aromas appear first on the nose followed by wafting notes of blackberry jam, cherry and cassis. The firm, well-structured palate features robust yet sweet tannins and a broad range of flavours ranging from black cherry and red fruits carried along by the richness of its oak and vanilla notes.

Hearty beef dishes such as goulash or stroganoff.

**variety :** Cabernet Sauvignon | 66% Cabernet Sauvignon, 23% Merlot, 4% Cabernet Franc, 4% Petit Verdot, 3% Malbec

**winery :** Diemersdal Estate

**winemaker :** Thys Louw

**wine of origin :** Durbanville

**analysis :** alc : 14.86 % vol rs : 1.9 g/l pH : 3.52 ta : 6.0 g/l

**type :** Red **style :** Dry **wooded**

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

2013: Top 100 Wine Guide 2013

2010 vintage: Double Gold – China Wine Awards '12

2010 vintage: Best Red Blend in Durbanville Ward – Novare SA Terroir Wine Awards '12

2006 vintage: 5 Stars & Bordeaux Blend Category Winner - Wine Mag '09

**ageing :** It is long and smooth now, with an intriguing character that will continue to develop with years to come.

**in the vineyard :** Terrior

Slope: North-facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture

Trellising: 4 wire Perold

Age of vines: 15 - 26 years

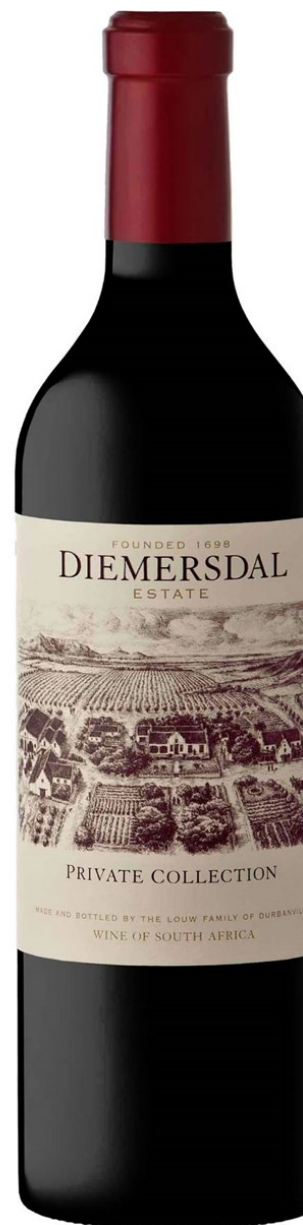
Irrigation: Dry-land conditions

**about the harvest:** The grapes were harvested at optimum ripeness, the components harvested and vinified separately.

Yield: 7 - 9t/ha

**in the cellar :** Fermentation in open-fermenters for 5 - 7 days at 24° - 28° C. Punch-through every 4 hours, fermented dry on the skins. 100% Malolactic Fermentation completed spontaneously in tanks before the wine was racked into 225litre French oak barrels.

Maturation: 18 months maturation in 60% new 225L French oak barrels.



### Diemersdal Estate

Durbanville

021 976 3361

www.diemersdal.co.za