

Diemersdal MM Louw Estate Red 2012

This classically styled Bordeaux blend was made up through a careful selection process to find those barrels that would complement one another best and give the utmost expression of the Diemersdal vineyards and winery. The nose shows lead-pencil shavings, fresh red berries and blackcurrants. On the palate all components are in balance with a lengthy elegant finish.

Classic "old-world" dishes such as roast lamb with fresh garden vegetables.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 24% Merlot, 4% Cabernet Franc, 4% Petit Verdot, 3% Malbec

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 14.5 % vol rs : 1.9 g/l pH : 3.88 ta : 6.5 g/l

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

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

2011 vintage: SA Top 100 Wines '13

2010 vintage: Double Gold - China Wine Awards

2009 vintage: 4½ Stars - Platter Wine Guide '12

2008 vintage: 4½ Stars - Platter Wine Guide '11

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 with the components harvested and vinified separately.

Yield: 7 - 9 t/ha

in the cellar :

Fermentation in wooden open-fermenters for 5-7 days at 24°C-28°C. Punch-downs every 4 hours, fermented dry on skins. MLF completed spontaneously in tanks before the wine was racked into 225L French Oak Barrels.

Maturation: 22 months oak maturation in 70% new 225L French oak barrels.



Diemersdal Estate

Durbanville

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