

Diemersdal Grenache 2013

This is a medium-bodied wine with complex flavours of plums and cherries, with delicate hints of spice, smokiness and French Oak integration.

An ideal wine to enjoy with lighter meals and mild cheeses. Serve at cooler temperatures of around 12° C - 14° C.

variety : Grenache | 100% Grenache

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 14.58 % vol rs : 1.91 g/l pH : 3.35 ta : 6.46 g/l

type : Red **body :** Medium **wooded**

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

in the vineyard : Terrior

Slope: North-facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture

Trellising: bush-vine

Age of vines: 7 years

Irrigation: Dry-land conditions

about the harvest: The grapes were hand harvested at optimum ripeness.

Yield: 7t/ha

in the cellar : The grapes were hand harvested at optimum ripeness. Fermented in an open fermenter for 5 days at 26-28oC. Punch through every 4 hours, pressed at 5oB; 100% MLF completed spontaneously in barrels.

Maturation: 10 months oak maturation in 2nd and 3rd filled 225L French Oak barrels.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za