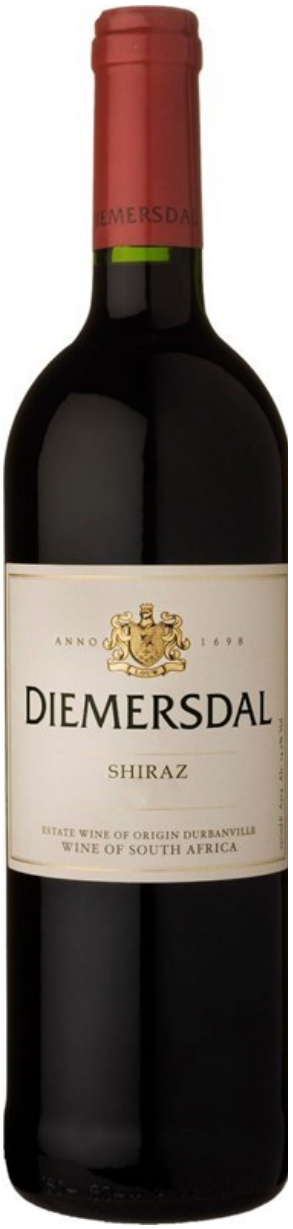
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Diemersdal Shiraz 2014

The wine has a complex nose with overtones of black and white pepper, pomegranate, cigar box, cloves and spice. On the palate there is vibrant red fruit, blackcurrant and dark chocolate flavours, underpinned by well integrated oak with a long spicy finish.

Enjoy with powerful and spicy red meat dishes including venison. Strongly flavoured,harder cheeses pair well with this wine.



variety : Shiraz | 100% Shiraz
winery : Diemersdal Estate
winemaker : Thys Louw, Mari van der Merwe
wine of origin : Durbanville
analysis : **alc :** 14.38 % vol **rs :** 2.3 g/l **pH :** 3.37 **ta :** 6.1 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2010 vintage: Gold - Michelangelo Int'l Wine Awards '11
2010 vintage: 4 Stars - John Platter Wine Guide '11
2009 vintage: Gold - Michelangelo Int'l Wine Awards '11
2009 vintage: 4 Stars - John Platter Wine Guide '10
2007 vintage: Gold (Top 3) - AWC Vienna Int'l Wine Awards '09
2007 vintage: 4 Stars - John Platter Wine Guide '09
2007 vintage: Category Winner - Wine Magazine Shiraz Challenge '09

ageing : This wine shows a good structure, and will develop for years to come.

in the vineyard : Terroir
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: 9 - 28 years
Irrigation: Dry-land conditions

about the harvest: The grapes were harvested at optimum ripeness.
Yield: 14 t/ha

in the cellar : The were fermented in open fermenters for 5 - 7 days at 24° - 28° C. Punch through every 4 hours, pressed at 5° Balling. 100% Malolactic Fermentation completed spontaneously in tanks; racked into barrels 225litre French oak barrels.

Maturation: 12 months oak maturation in 30% new 225L French oak barrels.

Diemersdal Estate

Durbanville

021 976 3361
www.diemersdal.co.za