

## Diemersdal MM Louw Estate Red 2013

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 | 77% Cabernet Sauvignon, 17% Merlot, 2% Cabernet Franc, 2% Petit Verdot, 2% Malbec

**winery** : Diemersdal Estate

**winemaker** : Thys Louw

**wine of origin** : Durbanville

**analysis** : alc : 14.68 % vol rs : 1.8 g/l pH : 3.56 ta : 6.3 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: 16 - 27 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.

20 months oak maturation in first and second fill 225L French oak barrels.

### Diemersdal Estate

Durbanville

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