

Diemersdal Private Collection 2014

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 | 62% Cabernet Sauvignon, 25% Merlot, 7% Malbec, 5% Petit Verdot, 1% Cabernet Franc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 14.7 % vol rs : 2.7 g/l pH : 3.54 ta : 5.8 g/l

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

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

2013 vintage:

92 Points - Wine Mag Bordeaux Challenge '15

Silver Medal - Old Mutual Wine Trophy '15

2012 vintage:

Double Gold - Michelangelo Int'l Wine Awards '14

Top Red Blend - SA Novare Awards '14

Top 100 Wine Guide '14

2011 vintage:

Top 100 Wine Guide '13

Gold - Michelangelo Int'l Wine Awards '13

Gold - Veritas '13

Classic Wine Top 6 - Bordeaux Style Blends

2010 vintage:

Double Gold - China Wine Awards '12

Best Red Blend in Durbanville Ward - Novare SA Terroir Wine Awards '12

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: 16 - 27 years

Irrigation: Dry-land conditions

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

Yield: 7 - 9 t/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 40% new 225L French oak barrels.



Diemersdal Estate

Durbanville

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