

Diemersfontein Cabernet Sauvignon 2014

Intense cassis and cloves, with a touch of dried herbs and vanilla. On the pallet intense blue berry and sour cherry followed by firm tannins but juicy aftertaste.

Enjoy this wine with full flavoured meaty casseroles, herb crusted rack of lamb, hearty winter soups and char-grilled meats.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Diemersfontein Wine and Country Estate
winemaker : Francois Roode/Brett Rightford
wine of origin : Wellington
analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.63 ta : 5.4 g/l
type : Red style : Dry
pack : Bottle size : 750ml closure : Cork

ageing : Enjoy now or cellar up to 3 years.

in the vineyard : A combination of different terroirs.

about the harvest: Degrees balling at harvest: 24° B

Grapes were harvested in different batches.

Harvest Date: February 2014

Yield: 5 t/ha

in the cellar : Fermented separately using different yeast cultures. Fermentation lasted 5 days at approximately 25°Celsius. The wine was given pumpovers every 4 hours for 15 minutes. After alcoholic fermentation the wine was racked and underwent malolactic fermentation in stainless steel tanks and 2nd fill barrels. Wines were racked and placed back in second fill barrels to mature for 12 barrels. The barrels were blended together after 12 months and bottled.



Diemersfontein Wine and Country Estate

Wellington

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