

Diemersdal Grenache 2015

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.

