

## Diemersdal Private Collection 2015

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 :** 0 **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

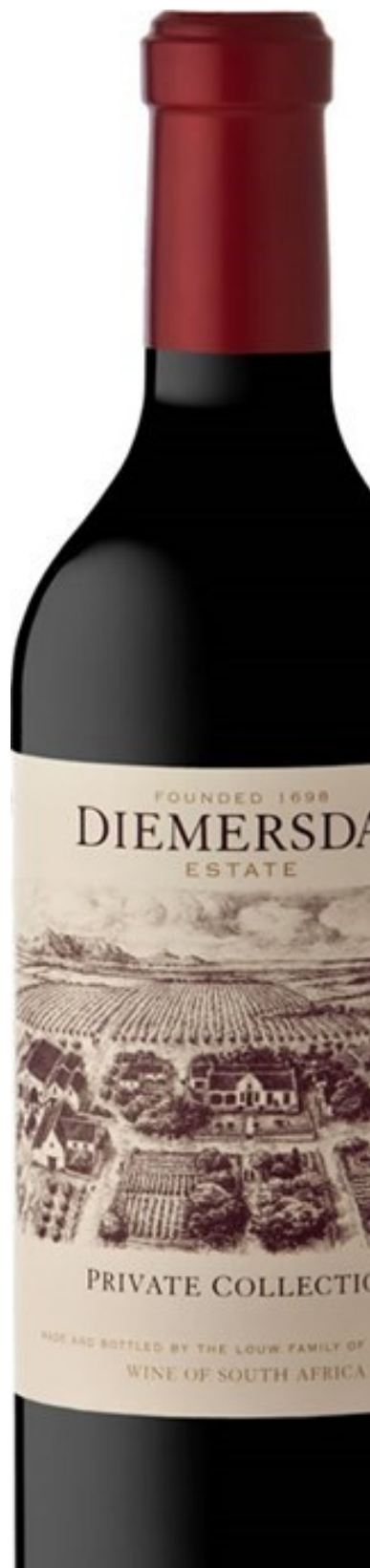
Best Red Blend in Durbanville Ward - Novare SA Terroir Wine Awards '12

**ageing :** It is long and smooth now, with an intriguing character that will continue to develop with years to come.

**in the vineyard :** Terriorbr /Slope: North-facing slopesbr /Soil: Deep red Huttonbr /Climate: Moderate with cooling sea breezes from the Atlantic Oceanbr /br /Viticulturebr /Trellising:4 wire Peroldbr /Age of vines: 16 - 27 yearsbr /Irrigation: Dry-land conditions

**about the harvest:** The grapes were harvested at optimum ripeness, the components harvested and vinified separately. br /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. br /br /spanMaturation/span: 18 months maturation in 40% new 225L French oak barrels.



# Diemersdal Estate

Durbanville

021 976 3361

[www.diemersdal.co.za](http://www.diemersdal.co.za)

