

Diemersdal Malbec 2017

Cool growing conditions on exposed aspects, as well as the practise of dry land farming, sees the fruit develop slowly, drawing maximum variety expression on the vine. The result is tight bunches of small berries, ideal for making wines of structure, elegance and refinement.

An ideal wine to enjoy with venison or spicy risotto.

variety : Malbec | 100% Malbec

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 14.31 % vol rs : 1.7 g/l pH : 3.52 ta : 6.2 g/l

type : Red

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

2017 vintage: Double Gold - Michelangelo International Wine Awards 2017

2019 Old Mutual Trophy Wine Show - Silver

ageing : 2023 Investec Trophy Wine Show - Bronze

in the vineyard : The vines are rooted in deep red Hutton soils on north-facing slopes, catching the southerly breezes of summer and the frontal winds that punish the Cape from the north in winter.

Yield: 12 t/ha

Trellising: 4 wire Perold

Age of vines: 11 years

about the harvest: The grapes were harvested at optimum ripeness.

in the cellar : The grapes were harvested at optimum ripeness. Fermentation in both open-fermenters with Punch-downs and pump-overs every 3- 4 hours controlled 25 - 28°C. MLF taking place in tank before the wine was racked into 225L French oak barrels.



Diemersdal Estate

Durbanville

021 976 3361

www.diemersdal.co.za