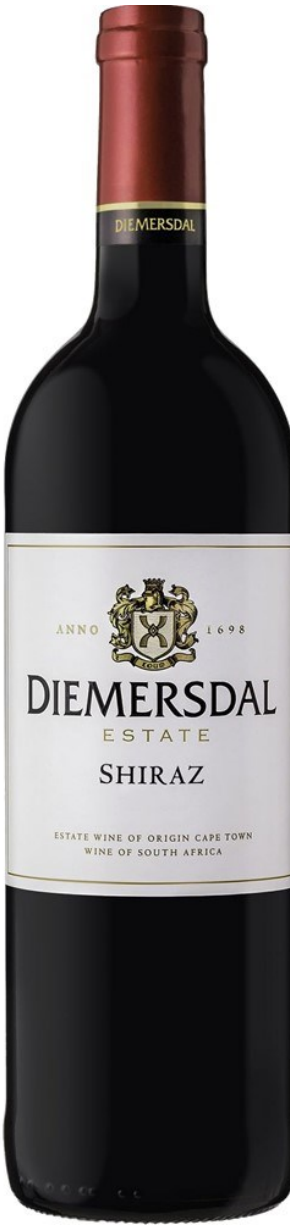
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Diemersdal Shiraz 2018

The wine has a complex nose with overtones of black and white pepper, pomegranate, cigar box, cloves and spice. On the palate there is vibrant red fruit, blackcurrant and dark chocolate flavours, underpinned by well integrated oak with a long spicy finish.

Enjoy with powerful and spicy red meat dishes including venison. Strongly flavoured,harder cheeses pair well with this wine.



variety : Shiraz | 100% Shiraz
winery : Diemersdal Estate
winemaker : Thys Louw, Mari van der Merwe
wine of origin : Durbanville
analysis : **alc :** 15.06 % vol **rs :** 2.0 g/l **pH :** 3.51 **ta :** 6.2 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2014 vintage: Gold - Gold Wine Awards'15
2010 vintage: Gold - Michelangelo Int'l Wine Awards '11
2010 vintage: 4 Stars - John Platter Wine Guide '11
2009 vintage: Gold - Michelangelo Int'l Wine Awards '11
2009 vintage: 4 Stars - John Platter Wine Guide '10
2007 vintage: Gold (Top 3) - AWC Vienna Int'l Wine Awards '09
2007 vintage: 4 Stars - John Platter Wine Guide '09
2007 vintage: Category Winner - Wine Magazine Shiraz Challenge '09

ageing : This wine shows a good structure, and will develop for years to come.

in the vineyard : Terroirbr /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: 9 - 28 years
Irrigation: Dry-land conditions

about the harvest: The grapes were harvested at optimum ripeness. Yield: 14 t/ha

in the cellar : Fermentation in open fermenters for 5-7 days at 24°C to 28°C. Punch-downs every 4 hours, pressed at 5°Balling. 100% MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels. Maturation: 12 months oak maturation in 30% new 225L French oak barrels.

Diemersdal Estate

Durbanville
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