

Diemersfontein Shiraz 2018

A fusion of sour cherries, vanilla, spice and violets entice the senses. These intense flavours follow through to the palate, resulting in a fullbodied and lingering finish.

Red meat are this wines first love, while its rich concentration and velvety texture makes it the perfect partner to slow-roasted barbecue pork. A generous chunk of smoked Gouda or an oozing piece of Camembert will emphasise the spicy tobacco notes of this well balanced Shiraz.

variety : Shiraz | 100% Shiraz

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14 % vol rs : 2.7 g/l pH : 3.50 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

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

Tim Atkin - 90 points

There exists a passion at Diemersfontein that is impossible to overlook. The Diemersfontein range of wines encapsulates the magnificence, elegance and grace of this estate and its people, and makes every sip of our wines a magical experience.

about the harvest: Grapes were harvested at optimum ripeness and vinified separately.

Harvest date: February 2018

Yield: 7 ton/ha

in the cellar : Fermentation happened in tanks over 4-6 days, pressed put back into tank to finish malolactic fermentation. After malolactic fermentation the wine was racked into 2nd and 3rd fill barrels for 12 months until they were blended, stabilized and bottled.



Diemersfontein Wine and Country Estate

Wellington

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