

Diemersfontein Cabernet Sauvignon 2018

Exceptional cassis and cloves, with a touch of dried herb and vanilla aromas. The palate delights with elegant flavours of blueberries and cherries followed by well-structured and firm tannins.

This wine's ripe fruit, tannic structure and herbaceous notes tend to brighten up already hearty and rich dishes. It adds an extra sparkle to herb crusted rack of lamb, grilled steak and even Grandma's simple meatballs.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14 % vol rs : 3.7 g/l pH : 3.59 ta : 5.7 g/l

type : Red **style :** Dry

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

ageing :

Enjoy now or cellar up to 3 years.

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.

in the vineyard : A combination of different terroirs.

about the harvest: Grapes were harvested in different batches.

Yield: 5 t/ha

in the cellar : Grapes were harvested in different batches and fermented separately using different yeast cultures. Fermentation lasted 5 days at approximately 25°C. The wine was pumped over every 4 hours for 15 minutes. After alcoholic fermentation the wine was racked and underwent malolactic fermentation in stainless steel tanks and 2nd fill barrels. Wines were racked and placed back in 2nd fill barrels to mature for 12 months. After the 12 month period the barrels were blended together and the wine was bottled.



Diemersfontein Wine and Country Estate

Wellington

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