

Diemersdal Private Collection 2018

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

Hearty beef dishes such as goulash and stroganoff.

variety : Cabernet Sauvignon | 54% Cabernet Sauvignon, 25% Merlot, 1% Malbec, 18% Petit Verdot, 2% Cabernet Franc

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 14.50 % vol rs : 2.1 g/l pH : 3.52 ta : 5.9 g/l

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

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

2025 Investec Trophy Wine Show - Gold

2023 Investec Trophy Wine Show - Bronze

ageing : 18 months oak maturation in 25% new 225L French oak barrels.

This classical Bordeaux-style red wine is crafted from all five Bordeaux varieties and was the first wine to be made on the Diemersdal Estate. In striving to make simply the best, fruit from selected sites planted to the terroir most suited to each variety and blended to form a perfect whole, the result being a singular expression of supreme excellence and superb quality.

in the vineyard : The vines are rooted in deep red Hu&on soils on north-facing slopes, catching the southerly breezes of summer and the frontal winds that punish the Cape from the north in winter. Cool growing conditions on exposed aspects, as well as the practise of dryland 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.

about the harvest: The grapes were harvested at optimum ripeness with the components harvested and vinified separately.

Yeild: 7 - 9 t/ha

Age of Vines: 19 - 30 years

Trellising: 4 wire Perold

in the cellar : Fermentation in open-fermenters for 5-7 days at 24-28°C Punch-downs every 4 hours, fermented dry on skins. MLF completed spontaneously tanks before the wine was racked into 225L French Oak Barrels.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za