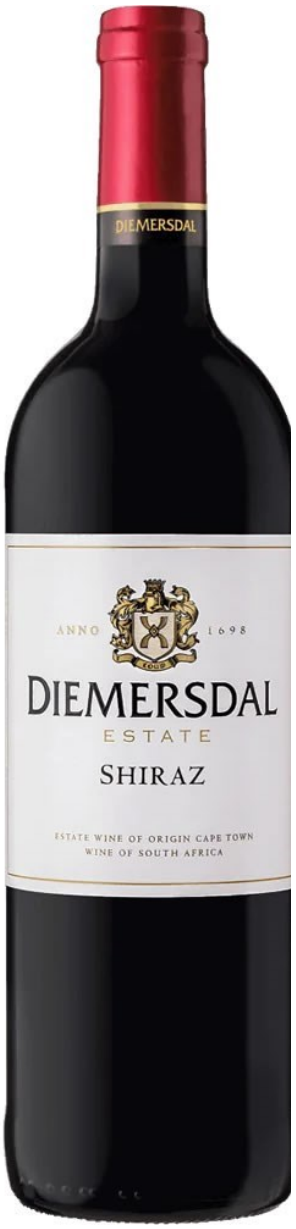
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Diemersdal Shiraz 2022

The wine has a complex nose with overtones of black and white pepper, pomegranate, cigar box, cloves and spice. On the palate there are vibrant red fruit, blackcurrant and dark chocolate flavours, underpinned by well integrated oak with a long spicy finish. This wine shows a good structure and will develop for years to come.

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 :** 13.64 % vol **rs :** 3.0 g/l **pH :** 3.49 **ta :** 5.9 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

about the harvest: The grapes were harvested at optimum ripeness. Yield: 10-14 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

021 976 3361

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