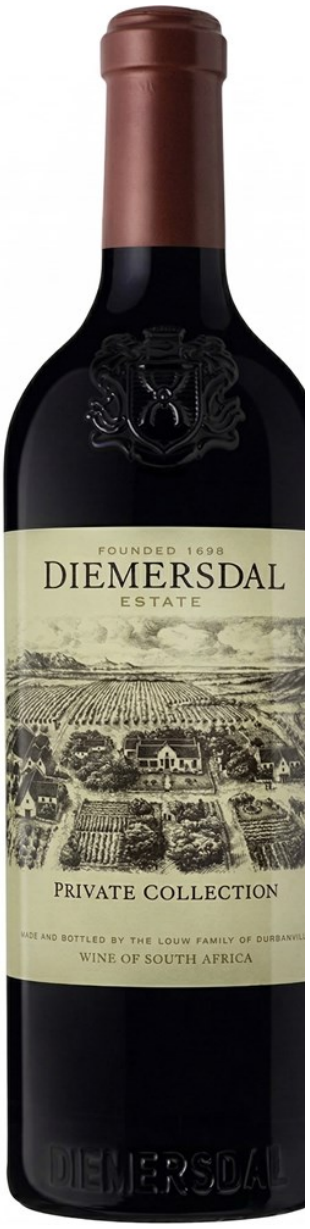
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Diemersdal Private Collection 2021

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.

Enjoy with hearty beef dishes such as goulash and stroganoff.



variety : Cabernet Sauvignon | 45% Cabernet Sauvignon, 19% Merlot, 19% Petit Verdot, 10% Cabernet Franc, 7% Malbec
winery : Diemersdal Estate
winemaker : Thys Louw
wine of origin : Durbanville
analysis : **alc :** 14.93 % vol **rs :** 3.2 g/l **pH :** 3.67 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Investec Trophy Wine Show - Gold
2024 Platter's Wine Guide - 5 Stars
2023 Investec Trophy Wine Show - Silver
2023 Decanter Award - Silver

This classical Bordeaux-style red wine is crafted from all five Bordeaux varieties and was the first wine to be made on 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 cellar :
The grapes were harvested at optimum ripeness with the components harvested and vinified separately. Fermentation in open-fermenters for 5 - 7 days at 24 - 28°C. Punch-downs every 4 hours, fermented dry on skins. MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels.
22 months oak maturation in 40% new French oak barrels.

Diemersdal Estate

Durbanville
021 976 3361
www.diemersdal.co.za