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Diemersdal Syrah Reserve 2023

With every sip of this exceptional wine, you can expect notes of violets, black berries, cherries and lavender, followed by a warming white pepper seam, mixed with some intense herbs. This wine has plums and cherry intensity on the palate, wrapped with soft tannins and ending with a spicy, flinty finish.

Rich meaty dishes like lamb shank and Osso Bucco.



variety : Shiraz | 100% Shiraz
winery : Diemersdal Estate
winemaker : Thys Louw
wine of origin : Durbanville
analysis : **alc :** 13.27 % vol **rs :** 1.7 g/l **pH :** 3.47 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Investec Trophy Wine Show - Gold
2025 Veritas Awards - Gold
2025 Shiraz SA Challenge - Top 12 Shiraz
2025 Platter's Wine Guide - 5 Stars
2024 Tim Atkin SA Special Report - 94 Points
2024 Prescient Shiraz Report - 94 points
2024 Veritas Awards - Double Gold

in the vineyard :
The vines of this beautiful wine are over 20 years old and rooted in deep red Hutton soils on north-facing Diemersdal slopes, catching the southerly breezes of summer and the frontal Cape winds from the north in winter. Cool growing conditions and the practice of dryland farming on Diemersdal, saw the fruit develop slowly, drawing maximum variety expression on the vine. The result was tight bunches of small berries, ideal for making a wine of structure, elegance and refinement.

about the harvest: Hand picked at 24 Balling.

in the cellar : Fermented in a 10 ton open-top concrete fermenter. The fermentation took about 10 days with 2 punch downs a day. The grapes were then pressed at around 4 balling to compensate for the remaining sugars in the whole cluster. Fermentation finished inside stainless steel tanks. After fermentation the wine went to barrels, finished malolactic fermentation inside barrels and was then racked and returned to barrels to age for a further 12 months.

Diemersdal Estate

Durbanville
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