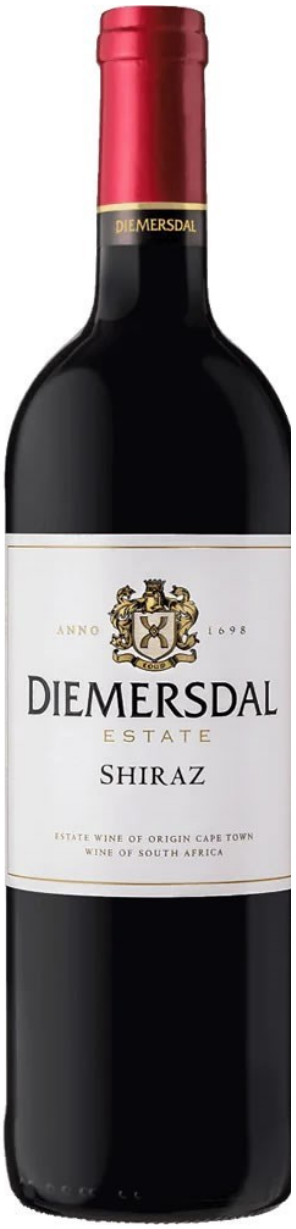
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Diemersdal Shiraz 2024

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 :** 13.89 % vol **rs :** 2.2 g/l **pH :** 3.53 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The vines are rooted in deep red Hutton 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 conditons on exposed aspects, as well as the practse 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.
Yield: 10-14 t/ha
Trellising: 4 wire Perold
Age of vines: 21 - 25 years

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
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