

Diemersfontein Cabernet Sauvignon 2023

Cassis and cloves with a touch of dried herb and vanilla aromas. The palate delights with elegant flavours of dark red fruit, followed by well integrated subtle tannins.

This wine pairs well with hearty and rich dishes, but can also accompany a herb crusted rack of lamb, grilled steak and even Grandma's simple meatballs.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode

wine of origin : Wellington

analysis : alc : 14.34 % vol rs : 2.6 g/l pH : 3.69 ta : 5.84 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous

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

about the harvest: Grapes were harvested at optimal ripeness

Yield: 8 Tonnes per Hectare

Harvest date: February 2022

in the cellar : Grapes were fermented separately using commercial yeast strains along with malolactic bacteria. Fermentation takes up to 10 days. Wine is pumped over every 4 hours. After fermentation the tanks are pressed and racked into 3rd and 4th fill 225L barrels where the wine will stay for 12 months. After maturation the batches are carefully blended together, stabilised and bottled.



Diemersfontein Wine and Country Estate

Wellington

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