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Diemersdal Syrah Reserve 2024

Notes of violets, black berries, sour cherries and lavender, followed by a warming white pepper seam, mixed with some intense herbs. The palate has plums and cherry intensity, 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 :** 13.6 % vol **rs :** 1.3 g/l **pH :** 3.54 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **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 conditions on exposed aspects, as well as the practise 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: 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.

12 months oak maturation in 20% new 225L French oak barrels

Diemersdal Estate

Durbanville
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