

Diemersdal The Journal Cabernet Sauvignon 2023

After 24 months of aging, a barrel selection of Cabernet Sauvignon was made by the 6th generation winemaker. Typical blackberries, cedar and cigar box flavours with hints of spiciness. Blackcurrant follows through onto the palate with firm ripe tannins and a delicate finish.

Enjoy with classic "old-world" dishes such as roast lamb with fresh garden vegetables.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.61 ta : 6.2 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

The Journal represents the ultimate expression of Diemersdal terroir, the farm where six generations of the Louw family have been cultivating grapes for the making of fine wines. The Journal implies the continuous, the living and the evolving. It ensures the events of time are captured and recorded as momenta - reminders of generations past and a reference for generations to come. The supreme quality of this range and the craftsmanship with which The Journal wines are made, these are the result of Diemersdal's tradition and its previous generations of wine farmers.

in the vineyard : The vines are rooted in deep red Hu?on 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: The grapes were harvested at optimum ripeness and fermented in wooden open fermenters for 5 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.

in the cellar : The grapes were harvested at optimum ripeness and fermented in wooden openfermenters for 5-7 days at 24°C-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.

24 months oak maturation in first fill 225L French oak barrels.

Diemersdal Estate

Durbanville

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