

## Diemersdal Private Collection 2022

Deep dark chocolate enticing cedar aromas appear first on the nose followed by wafting notes of blackberry jam, cherry and cassis. The firm, well-structured palate features robust yet sweet tannins and a broad range of flavours ranging from black cherry and red fruits carried along by the richness of its oak and vanilla notes. It is long and smooth now, with an intriguing character that will continue to develop with years to come.

Enjoy with hearty beef dishes such as goulash and stroganoff.

**variety :** Cabernet Sauvignon | 54% Cabernet Sauvignon, 37% Merlot, 5% Petit Verdot, 2% Cabernet Franc, 2% Malbec

**winery :** Diemersdal Estate

**winemaker :** Thys Louw

**wine of origin :** Durbanville

**analysis :** alc : 14.32 % vol    rs : 2.5 g/l    pH : 3.64    ta : 6.2 g/l

**type :** Red    **style :** Dry    **body :** Full    **wooded**

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

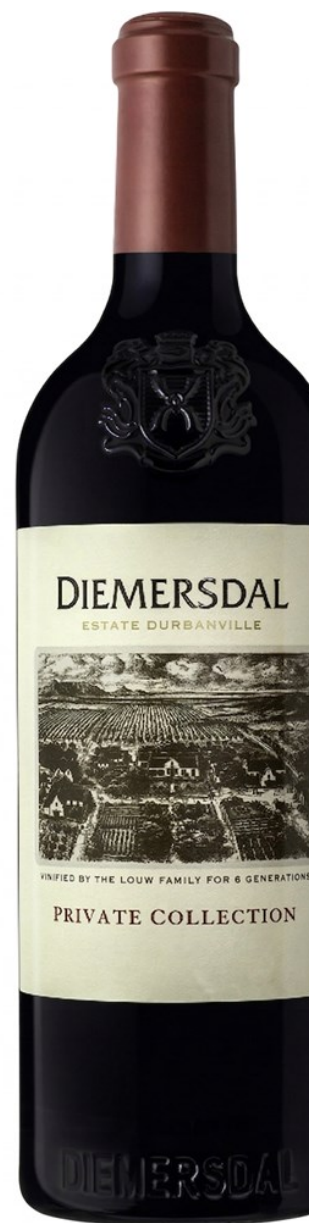
This classical Bordeaux-style red wine is crafted from all five Bordeaux varieties and was the first wine to be made on Diemersdal Estate. In striving to make simply the best, fruit from selected sites planted to the terroir most suited to each variety and blended to form a perfect whole, the result being a singular expression of supreme excellence and superb quality.

**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 condi?ons 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 light bunches of small berries, ideal for making wines of structure, elegance and refinement.

### in the cellar :

The grapes were harvested at op?mum ripeness with the components harvested and vinified separately. Fermentation in open-fermenters for 5-7 days at 24°C-28°C Punch-downs every 4 hours, fermented dry on skins. MLF completed spontaneously in tanks before being blended and the wine was racked into 225L French Oak Barrels.

20 months oak maturation in 40% new 225L French oak barrels.



## Diemersdal Estate

Durbanville

021 976 3361

[www.diemersdal.co.za](http://www.diemersdal.co.za)