

## Diemersfontein Cabernet Sauvignon 2002

Good tannin structure. Sweet spice and intense black fruit with undertones of cloves and pepper and a hint of vanilla and butterscotch.

Enjoy this wine with full flavoured meaty casseroles, hearty winter soups and char-grilled meats.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Diemersfontein Wine and Country Estate

**winemaker :** Bertus Fourie

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol   rs : 2.2 g/l   pH : 3.69   ta : 5.6 g/l

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

**pack :** Bottle

**in the vineyard :** Situation of vineyards: Southwestern slopes

**about the harvest:** Harvest Date: February 2002

Degrees balling at harvest: 26Â°B

Yield: 5 ton/ha

**in the cellar :** Grapes were harvested in three different batches and fermented separately using different yeast cultures. Fermentation lasted 5 days at approximately 25Â°Celsius. The wine was given aerated pump overs every 3 hours for 25 â€ 30 minutes. After alcoholic fermentation the wine was racked and underwent malolactic fermentation in stainless steel tanks after which it was filtered to tanks and barrels (90% second and third fill barrels and 10% new American oak barrels). The three batches were blended in late November 2002 and bottled early January 2003.

