

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: 26°C

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 25°C. The wine was given aerated pump overs every 3 hours for 25 – 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.



Diemersfontein Wine and Country Estate

Wellington

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