

Diemersfontein Shiraz 2003

Intense Shiraz character: an explosion of berry richness, burned rubber, leather and cigar box with undertones of sweet spice, vanilla and hints of cinnamon. The fruit follows through on the pallet and combine with the subtle tannins and balanced sugar and acidity, to create a wine to be enjoyed with food.

variety : Shiraz | 100% Shiraz

winery : Diemersfontein Wine and Country Estate

winemaker : Bertus Fourie

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.61 ta : 5.5 g/l

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

pack : Bottle

Fairbairn Capital Trophy Award Wine Show 2005 - Bronze

in the vineyard : Situation of vineyards: Southeastern slopes. Mainly deep red sub soils with dark, sandy topsoil. Small bunches. Perfect balance between growth, vigour and yield.

about the harvest: The grapes were harvested in two separate batches and fermented individually in February 2003.

in the cellar : Pre-fermentation cold soaking was given for 4 days before inoculation with yeast. The one batch was pumped over every 3 hours and the other batch fermented in an open fermenter and given combined pumping over and punchdowns every 3 hours. A fraction of the fermenting must was taken to French Oak barrels for completion of alcoholic fermentation. The wine was raked after alcoholic fermentation and malolactic fermentation took place in tanks. The wine matured in French and American oak. A fraction of the wine matured in second fill barrels to preserve the earthy Shiraz grape character.



Diemersfontein Wine and Country Estate

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