

## Diemersfontein Heavens Eye 2003

Michelangelo Awards 2005 - Gold Medal

International Wine Challenge 2005 - Seal of Approval

Winemaker's Choice Awards 2005 - Highly Regarded

Cassis and black cherry aromas with undertones of sweet spice and pepper. The mouth feel is sweet and fruited with spicy clove and distinct pepperiness from the Cabernet franc.

**variety :** Cabernet Sauvignon | 42% Cabernet Sauvignon, 24% Cabernet Franc, 20% Shiraz, 14% Petit Verdot

**winery :** Diemersfontein Wine and Country Estate

**winemaker :** Bertus Fourie

**wine of origin :** Wellington

**analysis :** alc : 14.5 % vol rs : 2.04 g/l pH : 3.65 ta : 5.61 g/l

**type :** Red      wooded

**pack :** Bottle

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**ageing :** Should mature well for 5 – 10 years.

**in the vineyard :** Situation of vineyards : A combination of different terroirs.

**about the harvest:** Grapes were harvested at optimum ripeness levels and vinified separately in February 2003.

**in the cellar :** Early during the course of alcoholic fermentation, the different varieties showed characteristics that lend itself to possibilities of creating our first blend. The different varieties were matured separately in mainly French oak barrels from different coopers (to assure diversity and complexity) for almost 10 months after which it was carefully blended (it took a couple of weeks to determine the perfect balance between the different identities of the different varieties!), stabilized and bottled.



### Diemersfontein Wine and Country Estate

Wellington

021 864 5050

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