



# DIEMERSDAL

## MM Louw Estate Red 2013

**Origin:** Durbanville; South Africa

**Blend:** 77% Cabernet Sauvignon, 17% Merlot, 2% Cabernet Franc, 2% Petit Verdot, 2% Malbec

**Analysis:**

<b>Alc:</b>	14.68%
<b>Total Acid:</b>	6.3g/l
<b>RS:</b>	1.8g/l
<b>pH:</b>	3.56

**Terroir:**

<b>Slope:</b>	North-facing slopes
<b>Soil:</b>	Deep red Hutton
<b>Climate:</b>	Moderate with cooling sea breezes from the Atlantic Ocean.

**Viticulture:**

<b>Yield:</b>	7-9 t/ha
<b>Trellising:</b>	4 wire Perold
<b>Age of vines:</b>	16-27 years
<b>Irrigation:</b>	Dry-land conditions

### Oenology:

The grapes were harvested at optimum ripeness with the components harvested and vinified separately. Fermentation in wooden 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 the wine was racked into 225L French Oak Barrels.

### Maturation:

20 months oak maturation in first & second fill 225L French oak barrels.

### Winemaker's notes:

This classically styled Bordeaux blend was made up through a careful selection process to find those barrels that would complement one another best and give the utmost expression of the Diemersdal vineyards and winery. The nose shows lead-pencil shavings, fresh red berries and blackcurrants. On the palate all components are in balance with a lengthy elegant finish.

### Food suggestions:

Classic "old-world" dishes such as roast lamb with fresh garden vegetables.

### Awards:

2013 vintage: Riedel Trophy Best Bordeaux Style Blend – Old Mutual Trophy Wine Show '15  
2011 vintage: Riedel Trophy Best Bordeaux Style Blend – Old Mutual Trophy Wine Show '13  
2011 vintage: SA Top 100 Wines '13  
2010 vintage: Double Gold – China Wine Awards '12

