



# DIEMERSDAL

## Private Collection 2015

<b>Origin:</b>	Durbanville; South Africa
<b>Blend:</b>	67% Cabernet Sauvignon, 23% Merlot, 6% Petit Verdot, 3% Malbec, 1% Cabernet Franc
<b>Analysis:</b>	<b>Alc:</b> 14.85% <b>Total Acid:</b> 5.8g/l <b>RS:</b> 2.8g/l <b>pH:</b> 3.65
<b>Terroir:</b>	<b>Slope:</b> North-facing slopes <b>Soil:</b> Deep red Hutton <b>Climate:</b> Moderate with cooling sea breezes from the Atlantic Ocean.
<b>Viticulture:</b>	<b>Yield:</b> 7-9 t/ha <b>Trellising:</b> 4 wire Perold <b>Age of vines:</b> 18-29 years <b>Irrigation:</b> Dry-land conditions

### Oenology:

The grapes were harvested at optimum ripeness with the components harvested and vinified separately. Fermentation in open-fermenters for 5-7 days at 24°C-28°C Punch-downs every 4 hours, fermented dry on skins. MLF completed spontaneously tanks before the wine was racked into 225L French Oak Barrels.

### Maturation:

20 months oak maturation in 40% new 225L French oak barrels.

### Winemaker's notes:

Deep dark chocolate enticing cedar aromas appear first on the nose followed by wafting notes of blackberry jam, cherry and cassis. The firm, well-structured palate features robust yet sweet tannins and a broad range of flavours ranging from black cherry and red fruits carried along by the richness of its oak and vanilla notes. It is long and smooth now, with an intriguing character that will continue to develop with years to come.

### Food suggestions:

Hearty beef dishes such as goulash and stroganoff.

### Awards: Awards:

2014 vintage: Double Gold – National Wine Challenge (Top 100 SA Wines) '16  
2013 vintage: 92 Points (Runner-up) - RisCura Best Bordeaux Blend - Wine Mag  
2013 vintage: Silver Medal – Old Mutual Wine Trophy '15  
2011 vintage: Top 100 Wine Guide '13  
2011 vintage: Top 100 Wine Guide '13  
2010 vintage: Double Gold – China Wine Awards '12