



DIEMERSDAL

MM Louw Estate Red 2014

Origin: Durbanville; South Africa

Blend: 64% Cabernet Sauvignon, 21% Merlot, 5% Cabernet Franc, 5% Petit Verdot, 5% Malbec

Analysis:

Alc:	14.22%
Total Acid:	6.0 g/l
RS:	2.6 g/l
pH:	3.58

Terroir:

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

Viticulture:

Yield:	7-9 t/ha
Trellising:	4 wire Perold
Age of vines:	16-27 years
Irrigation:	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

