



DIEMERSDAL

Diemersdal Shiraz 2016

Origin:	Durbanville; South Africa
Blend:	100% Shiraz
Analysis:	Alc: 13.88% Total Acid: 5.7g/l RS: 2.2g/l pH: 3.61
Terroir:	Slope: North-facing slopes Soil: Deep red Hutton Climate: Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture:	Yield: 14 t/ha Trellising: 4 wire Perold Age of vines: 10-29 years Irrigation: Dry-land conditions

Oenology:

The grapes were harvested at optimum ripeness. Fermentation in open fermenters for 5-7 days at 24°C to 28°C. Punch-downs every 4 hours, pressed at 5°Balling. 100% MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels.

Maturation:

9 months oak maturation in 30% new 225L French oak barrels.

Winemaker's notes:

The wine has a complex nose with overtones of black and white pepper, pomegranate, cigar box, cloves and spice. On the palate there is vibrant red fruit, blackcurrant and dark chocolate flavours, under-pinned by well integrated oak with a long spicy finish. This wine shows a good structure and will develop for years to come.

Food suggestions:

Enjoy with powerful and spicy red meat dishes including venison. Strongly flavoured, harder cheeses pair well with this wine.

Awards:

2014 vintage: Gold – Gold Wine Awards '15
2010 vintage: Gold – Michelangelo Int'l Wine Awards '11
2010 vintage: 4 Stars – John Platter Wine Guide '11
2009 vintage: Gold – Michelangelo Int'l Wine Awards '11
2007 vintage: Gold (Top 3) – AWC Vienna Int'l Wine Awards '09
2007 vintage: 4 Stars- John Platter Wine Guide '09
2007 vintage: Category Winner – Wine Magazine Shiraz Challenge '09