

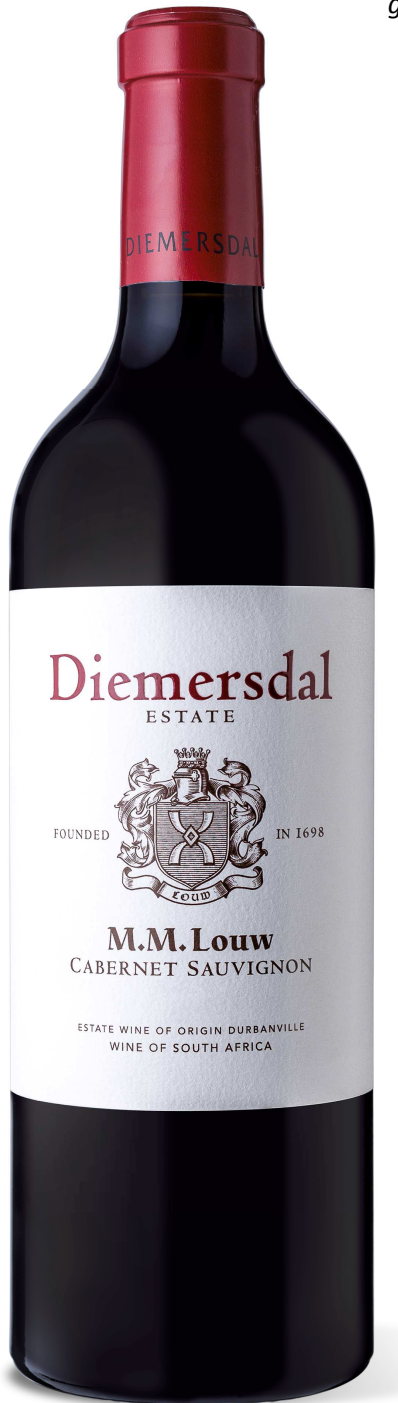
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DIEMERSDAL

Diemersdal MM Louw Cabernet Sauvignon 2016

The King of red wine grapes, Cabernet Sauvignon is closely linked to the history of Diemersdal and Durbanville, a region that has produced some of South Africa's most famous wines from this variety. This bold, elegant and complex red wine encapsulates the commitment to excellence in wine-making as well as the understanding of Diemersdal terroir as shown by generations of the Louw family.



Origin: Durbanville; South Africa

Blend: 100% Cabernet Sauvignon

Analysis:

Alc:	14.3%
Total Acid:	6.3 g/l
RS:	2.7 g/l
pH:	3.60

Viticulture:

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

Terroir:

The vines are rooted in deep red Hutton soils on north-facing slopes, catching the southerly breezes of summer and the frontal winds that punish the Cape from the north in winter. Cool growing conditions on exposed aspects, as well as the practise of dryland farming, sees the fruit develop slowly, drawing maximum variety expression on the vine. The result is tight bunches of small berries, ideal for making wines of structure, elegance and refinement.

Oenology:

The grapes were harvested at optimum ripeness and fermented 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:

22 months oak maturation in 100% first fill 225L French oak barrels.

Winemaker's notes:

After 22 months of aging, a barrel selection of Cabernet Sauvignon was made by the 6th generation winemaker. Typical blackberries, cedar and cigar box flavours with hints of spiciness. Blackcurrant follows through onto the palate with firm ripe tannins and a delicate finish.

Food suggestions:

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