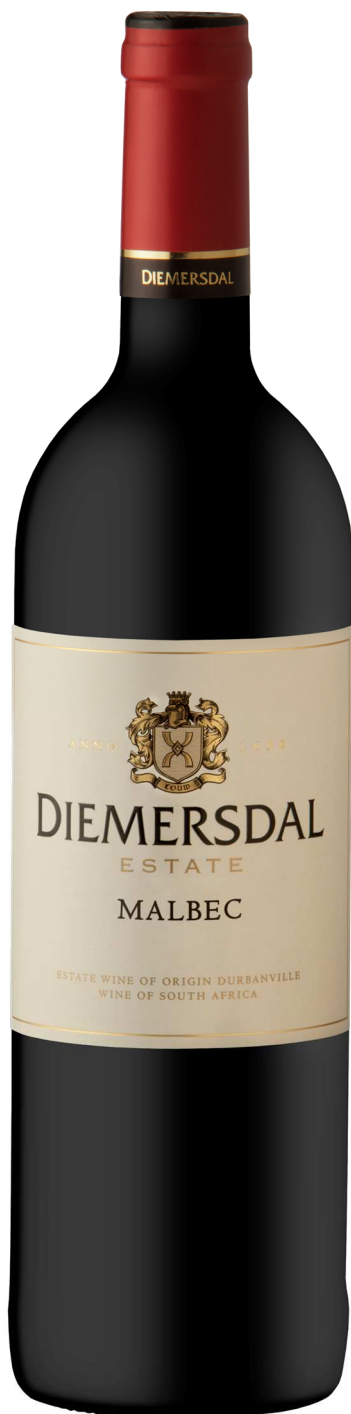




DIEMERSDAL

Diemersdal Malbec 2017



Origin: Durbanville; South Africa

Blend: 100% Malbec

Analysis:

Alc:	14.31%
Total Acid:	6.2 g/l
RS:	1.7 g/l
pH:	3.52

Viticulture:

Yield:	12 t/ha
Trellising:	4 wire Perold
Age of vines:	11 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. Fermentation in both open-fermenters with Punch-downs and pump-overs every 3-4 hours controlled 25-28oC. MLF taking place in tank before the wine was racked into 225L French oak barrels.

Maturation:

12 months oak maturation in 60% new 225L French Oak barrels.

Winemakers' notes:

Traditionally used as a blending component, with 2015 bottled as our maiden vintage Malbec resulted in layers of ripe black fruit and spicy undertones. A complex and concentrated wine with good structure, a mineral core and a juicy finish.

Food suggestions:

An ideal wine to enjoy with venison or spicy risotto.

Accolades:

2017 vintage: Double Gold - Michelangelo International Wine Awards 2017