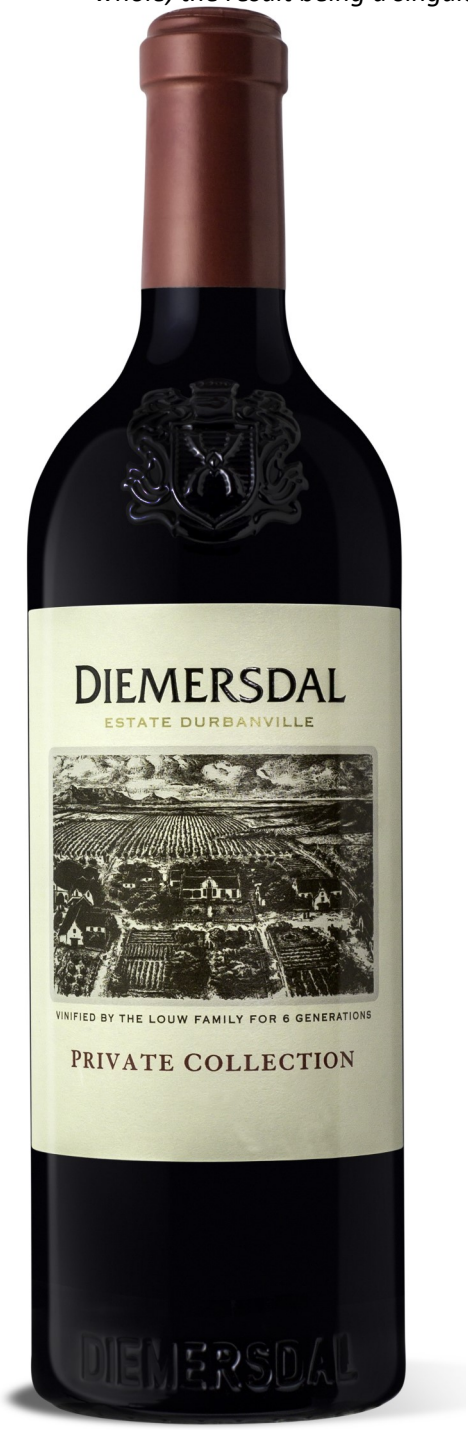
ANNO 1698

DIEMERSDAL

Diemersdal Private Collection 2021

This classical Bordeaux-style red wine is crafted from all five Bordeaux varieties and was the first wine to be made on the Diemersdal Estate. In striving to make simply the best, fruit from selected sites planted to the terroir most suited to each variety and blended to form a perfect whole, the result being a singular expression of supreme excellence and superb quality.



Origin:	Durbanville; South Africa	
Blend:	45% Cabernet Sauvignon, 19% Merlot, 19% Petit Verdot, 10% Cabernet Franc, 7% Malbec.	
Analysis:	**Alc:**	14.28 %
	Total Acid:	6.2 g/l
	RS:	2.2 g/l
	pH:	3.60
Viticulture:	**Yield:**	7- 9 t/ha
	Trellising:	4 wire Perold
	Age of vines:	18—34 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 with the components harvested and vinified separately. Fermentation in open-fermenters for 5-7 days at 24ºC-28ºC 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.