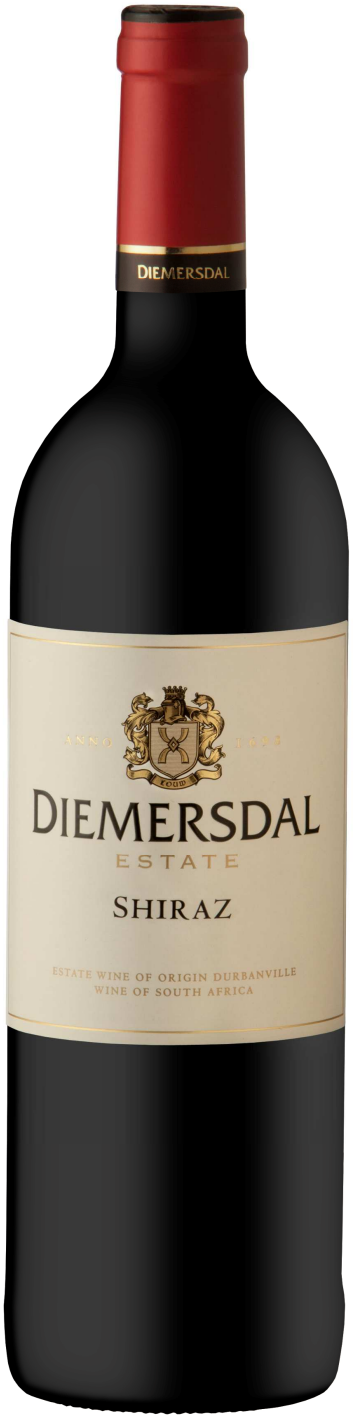
ANNO 1698

DIEMERSDAL

Diemersdal Shiraz 2016



Origin:	Durbanville; South Africa	
Blend:	100% Shiraz	
Analysis:	**Alc:**	14.74%
	Total Acid:	6.0 g/l
	RS:	2.4 g/l
	pH:	3.55
Viticulture:	**Yield:**	10-14 t/ha
	Trellising:	4 wire Perold
	Age of vines:	5-19 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 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:
16 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.