



DIEMERSDAL

ESTATE

PROSPECT BARBERA 2024

Long before the present-day proprietor Thys Louw took up his place in the family story, his great-grandfather - also named Thys Louw - grew up at Diemersdal alongside his sisters Annette and Irené. In this photograph, the fourth-generation Thys and a friend sit proudly on horseback while his sisters and their friends play in front of the old creamery, which today forms part of the Diemersdal Tasting room.



Origin: Durbanville, Cape Town

Variety: 100% Barbera

Viticulture: 7-year-old trellis vines | Yield ± 5 t/ha | Dryland farmed

Trellising: 4 wire Perold

Tasting note:

This aromatic Barbera has a cool-climate profile driven by crunchy red fruits, notably underripe red cherry, cranberry, and red currant. This bright fruit core is beautifully framed by layers of wild thyme, fresh pine needles, and a subtle dusting of white pepper.

The palate is marked by superb freshness, the palate features a crunchy, vibrant acidity that drives the wine forward. Gentle, well-integrated tannins are wrapped in plush, juicy red fruit, creating a beautifully balanced structure with an energetic, clean finish.

Terroir:

The Barbera vineyard was planted on a southwest-facing slope at 190 metres above sea level, with the vine rows following a southwest orientation. Planted in clay-rich soils, the site provides a strong foundation for Barbera's natural vigour, acidity and colour development.

Winemaking:

The 2024 vintage showed the hallmark characteristics of the variety, with naturally high acidity and excellent colour concentration. Handpicked at 24.5° Balling, with a pH of 3.3 and total acidity of 8.9 g/L.

The grapes were destemmed and crushed before fermentation in small 1-ton open vessels, with three daily punch-downs for gentle extraction of colour, tannin and flavour. Following fermentation, the wine was transferred to seasoned oak barrels, where malolactic fermentation was completed, followed by 12 months of barrel maturation.

Food pairing:

Well suited to rich, savoury dishes with tomato-based sauces

Alc: 14.92%	pH: 3.34	Total Acid: 6.6 g/l	RS: 4.2 g/l
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