



ANNO  1698

DIEMERSDAL

Grenache 2010

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| Origin: | Durbanville; South Africa |
| Blend: | 100% Grenache |
| Analysis: | Alc: 14.09% Total Acid: 7.2g/l RS: 3.3g/l pH: 3.25 |
| Terroir: | Slope: North-facing slopes Soil: Deep red Hutton Climate: Moderate with cooling sea breezes from the Atlantic Ocean. |
| Viticulture: | Yield: 7 t/ha Trellising: bush-vine Age of vines: 5 years Irrigation: Dry-land conditions |

Oenology:

The grapes were hand harvested at optimum ripeness. Fermented in an open fermenter for 5 days at 26-28oC. Punch through every 4 hours, pressed at 5oB; 100% MLF completed spontaneously in barrels.

Maturation:

13 months oak maturation in 225L French Oak barrels.

Winemaker's notes:

This is a medium-bodied wine with complex flavours of plums and cherries, with delicate hints of spice, smokiness and French Oak integration.

Food suggestions:

An ideal wine to enjoy with lighter meals and mild cheeses. Serve at cooler temperatures of around 14°C - 16°C.

Awards:

NEW!