



# DIEMERSDAL

## MM Louw Estate Red 2009

<b>Origin:</b>	Durbanville; South Africa
<b>Blend:</b>	69% Cabernet Sauvignon, 16% Merlot, 6% Cabernet Franc, 6% Petit Verdot, 3% Malbec
<b>Analysis:</b>	<b>Alc:</b> 14.5% <b>Total Acid:</b> 6.0g/l <b>RS:</b> 1.8g/l <b>pH:</b> 3.45
<b>Terroir:</b>	<b>Slope:</b> North-facing slopes <b>Soil:</b> Deep red Hutton <b>Climate:</b> Moderate with cooling sea breezes from the Atlantic Ocean.
<b>Viticulture:</b>	<b>Yield:</b> 7-9 t/ha <b>Trellising:</b> 4 wire Perold <b>Age of vines:</b> 15-26 years <b>Irrigation:</b> Dry-land conditions
<b>Oenology:</b>	The grapes were harvested at optimum ripeness with the components harvested and vinified separately. Fermentation in open-fermenters for 5-7 days at 24°C-28°C. Punch-downs every 4 hours, fermented dry on skins. MLF completed spontaneously in tanks before the wine was racked into 225L French Oak Barrels.
<b>Maturation:</b>	24 months oak maturation in 100% new 225L French oak barrels.
<b>Winemaker's notes:</b>	This classically styled Bordeaux blend was made up through a careful selection process to find those barrels that would complement one another best and give the utmost expression of the Diemersdal vineyards and winery. The nose shows lead-pencil shavings, fresh red berries and blackcurrants. On the palate all components are in balance with a lengthy elegant finish.
<b>Food suggestions:</b>	Classic "old-world" dishes such as roast lamb with fresh garden vegetables.
<b>Awards:</b>	2008: 4½ Stars - Platter Wine Guide 2011