



ANNO 1698



# DIEMERSDAL

## Private Collection 2009

- Origin:** Durbanville; South Africa
- Blend:** 69% Cabernet Sauvignon, 16% Merlot, 6% Cabernet Franc, 6% Petit Verdot, 3% Malbec
- Analysis:**
- |                    |        |
|--------------------|--------|
| <b>Alc:</b>        | 14.01% |
| <b>Total Acid:</b> | 6.3g/l |
| <b>RS:</b>         | 1.7g/l |
| <b>pH:</b>         | 3.72   |
- Terroir:**
- |                 |  |
|-----------------|--|
| <b>Slope:</b>   | North-facing slopes  |
| <b>Soil:</b>    | Deep red Hutton  |
| <b>Climate:</b> | Moderate with cooling sea breezes from the Atlantic Ocean. |
- Viticulture:**
- |                      |                     |
|----------------------|---------------------|
| <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 |
- Oenology:**  
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 tanks before the wine was racked into 225L French Oak Barrels.
- Maturation:**  
18 months oak maturation in 70% 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.
- Awards:**  
2008: 4½ Stars - Platter Wine Guide 2011  
2007: 4½ Stars - Platter Wine Guide 2010  
2006: 5 Stars & Bordeaux Blend Category Winner - Wine Mag '09