



ANNO  1698

DIEMERSDAL

Shiraz 2009

Origin: Durbanville; South Africa

Blend: 100% Shiraz

Analysis:

Alc:	14.83%
Total Acid:	4.3g/l
RS:	2.6g/l
pH:	3.69

Terroir:

Slope:	North-facing slopes
Soil:	Deep red Hutton
Climate:	Moderate with cooling sea breezes from the Atlantic Ocean.

Viticulture:

Yield:	14 t/ha
Trellising:	4 wire Perold
Age of vines:	8-26 years
Irrigation:	Dry-land conditions

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 50% 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.

Awards:

2009 vintage: Gold – Michelangelo Int'l Wine Awards '11
2009 vintage: 4 Stars - John Platter Wine Guide '10
2007 vintage: Gold (Top 3) – AWC Vienna Int'l Wine Awards '09
2007 vintage: 4 Stars- John Platter Wine Guide '09
2007 vintage: Category Winner – Wine Magazine Shiraz Challenge '09