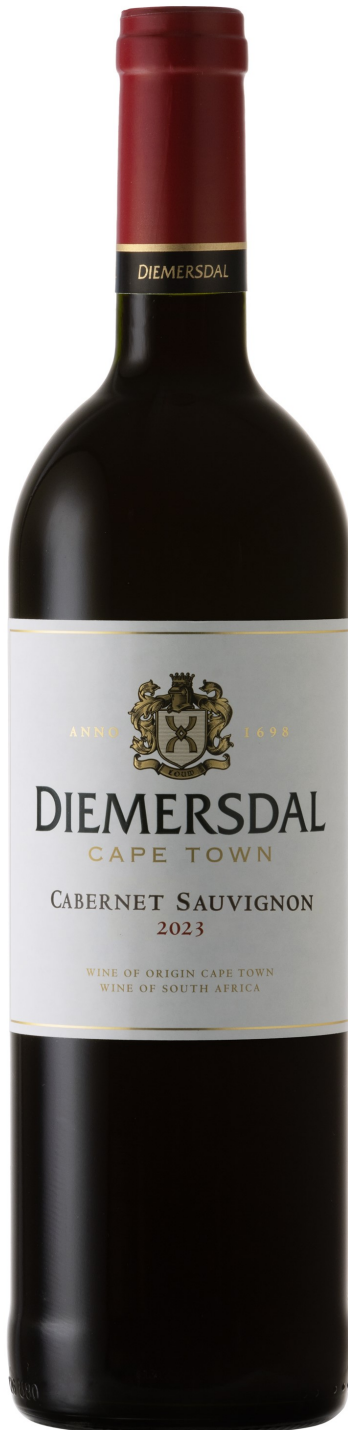


ANNO 1698



DIEMERSDAL

Diemersdal Cabernet Sauvignon 2023



Origin:	Cape Town, South Africa		
Blend:	100% Cabernet Sauvignon		
Analysis:	Alc:	13.99%	
	Total Acid:	5.9 g/l	
	RS:	3.5 g/l	
	pH:	3.55	
Viticulture:	Yield:	10-14 t/ha	
	Trellising:	4 wire Perold	
	Age of vines:	17—21 years	

Terroir:

The vines are rooted in deep red Hutton soils on north-facing slopes, catching the southerly breezes of summer and the frontal winds that punish the Cape from the north in winter. Cool growing conditions on exposed aspects, as well as the practise of dryland farming, sees the fruit develop slowly, drawing maximum variety expression on the vine. The result is tight bunches of small berries, ideal for making wines of structure, elegance and refinement.

Oenology:

The grapes were harvested at optimum ripeness. Fermentation in open-fermenters for 5-7 days at 26°C to 28°C. Punch through every 4 hours pressed at 5^g Balling. 100% MLF completed spontaneously in tanks before the wine was transferred for ageing on alternative French oak.

Maturation:

14 months on French oak staves.

Winemaker's notes:

The nose has a blackcurrant, plum and dark chocolate complexity. The palate is rounded and juicy with excellent fruit weight. The fruit and the oak are perfectly balanced and the finish is long and lingering.

Food suggestions:

Hearty Oxtail stew or Flame-grilled Sirloin Steak.