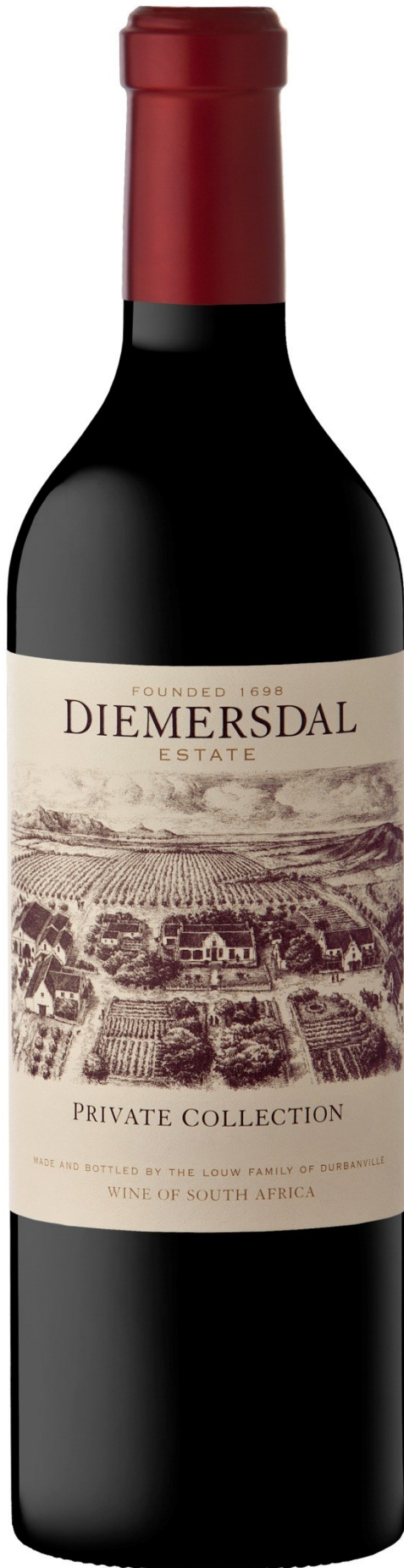


DIEMERSDAL

Private Collection 2011



Origin:	Durbanville; South Africa
Blend:	69% Cabernet Sauvignon, 16% Merlot, 6% Cabernet Franc, 6% Petit Verdot, 3% Malbec
Analysis:	Alc: 14.65% Total Acid: 5.9g/l RS: 2.4g/l pH: 3.60
Terroir:	Slope: North-facing slopes Soil: Deep red Hutton Climate: Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture:	Yield: 7-9 t/ha Trellising: 4 wire Perold Age of vines: 15-26 years Irrigation: 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:

2013: Top 100 Wine Guide 2013

2010 vintage: Double Gold – China Wine Awards '12

2010 vintage: Best Red Blend in Durbanville Ward – Novare SA Terroir Wine Awards '12

2006 vintage: 5 Stars & Bordeaux Blend Category Winner - Wine Mag '09