



DIEMERSFONTEIN

Cabernet Sauvignon

There exists a passion at Diemersfontein that is impossible to overlook.

The Diemersfontein range of wines encapsulates the magnificence, elegance and grace of this estate and its people, and makes every sip of our wines a magical experience.

INFORMATION

VINTAGE:	2016
CULTIVAR:	94% Cabernet Sauvignon
WINE OF ORIGIN:	Western Cape
HARVEST DATE:	February 2016
YIELD:	5 ton/ha

VINIFICATION

Grapes were harvested in different batches and fermented separately using different yeast cultures. Fermentation lasted 5 days at approximately 25°C. The wine was pumped over every 4 hours for 15 minutes. After alcoholic fermentation the wine was racked and underwent malolactic fermentation in stainless steel tanks and 2nd fill barrels. Wines were racked and placed back in 2nd fill barrels to mature for 12 months. After the 12 month period the barrels were blended together and the wine was bottled.

TASTING NOTES

Exceptional cassis and cloves, with a touch of dried herb and vanilla aromas. The palate delights with elegant flavours of blueberries and cherries followed by well-structured and firm tannins.

FOOD PAIRING

This wine's ripe fruit, tannic structure and herbaceous notes tend to brighten up already hearty and rich dishes. It adds an extra sparkle to herb crusted rack of lamb, grilled steak and even Grandma's simple meatballs.

ANALYSIS

ALC: 14% TA: 5.4g/l pH: 3.69 RS: 3.6g/l

