



# DIEMERSDAL

## MM Louw Cabernet Sauvignon 2015

<b>Origin:</b>	Durbanville; South Africa
<b>Blend:</b>	100% Cabernet Sauvignon
<b>Analysis:</b>	<b>Alc:</b> 14.30%
	<b>Total Acid:</b> 6.3 g/l
	<b>RS:</b> 2.7 g/l
	<b>pH:</b> 3.70
<b>Terroir:</b>	<b>Slope:</b> North-facing slopes
	<b>Soil:</b> Deep red Hutton
	<b>Climate:</b> Moderate with cooling sea breezes from the Atlantic Ocean.
<b>Viticulture:</b>	<b>Yield:</b> 7-9 t/ha
	<b>Trellising:</b> 4 wire Perold
	<b>Age of vines:</b> 16-27 years
	<b>Irrigation:</b> Dry-land conditions

### Oenology:

The grapes were harvested at optimum ripeness and fermented in wooden open-fermenters for 5-7 days at 24°C-28°C. Punch-downs every 4 hours, fermented dry on skins. MLF completed spontaneously in tanks before the wine was racked into 225L French Oak Barrels.

### Maturation:

22 months oak maturation in first & second fill 225L French oak barrels.

### Winemaker's notes:

After 22 months of aging, a barrel selection of Cabernet Sauvignon was made by the 6th generation winemaker. Typical blackberries, cedar and cigar box flavours with hints of spiciness. Blackcurrant follows through onto the palate with firm ripe tannins and a delicate finish.

### Food suggestions:

Classic "old-world" dishes such as roast lamb with fresh garden vegetables.