

DIEMERSDAL

Diemersdal Matys Cabernet Sauvignon/Merlot 2017

The six generations of Matthys Michael Louws who resided on Diemersdal share the communal value of hospitality that has been passed on to each generation. The Matys is an accessible, friendly and easily approachable red wine made for everyday enjoyment honouring the hospitality shared by six generations of this pioneering wine family.



Origin: Western Cape; South Africa

Blend: 74% Cabernet Sauvignon

26% Merlot

Analysis: Alc: 14.39%

Total Acid: 5.9 g/l **RS:** 3.5 g/l **pH:** 3.53

Viticulture: Yield: 7-9 t/ha

Trellising: 4 wire Perold Age of vines: 11-30 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 components were harvested and vinified separately. Fermented in open fermenters for 5-7 days at 24-28°C. Punch-downs were done every 4 hours and then pressed at 5°B. 100% MLF completed spontaneously in tanks and racked into barrels.

Maturation:

10 months in stainless steel tanks & wood maturation in older 225L French oak barrels.

Winemaker's notes:

The Matys Cabernet Sauvignon/Merlot is a popular, modern-style and easy drinking wine that shows aromas of red ripe berries and hints of dark chocolate. It has a medium-bodied feel on the palate with subtle tannins. Spicy undertones complete this well balanced, well defined, fun and fruity wine. This wine will partner any occasion.

Food suggestions:

An ideal wine for all barbeque dishes as well as roast pork & spicy chicken kebabs.