



DIEMERSDAL

Diemersdal Malbec 2016

Origin: Durbanville; South Africa

Blend: 100% Malbec

Analysis:

Alc:	14.44%
Total Acid:	5.5g/l
RS:	2.0g/l
pH:	3.61

Terrior:

Slope:	North-facing slopes
Soil:	Deep red Hutton, Dry-land conditions
Climate:	Moderate with cooling sea breezes from the Atlantic Ocean

Oenology:

The grapes were harvested at optimum ripeness.

Fermentation in both open-fermenters with Punch-downs and pump-overs every 3-4 hours controlled 25-28oC.

MLF taking place in tank before the wine was racked into 225L French oak barrels.

Maturation:

14 months oak maturation in 60% new 225L French Oak barrels.

Winemakers' notes:

Traditionally used as a blending component, with 2015 bottled as our maiden vintage Malbec resulted in layers of ripe black fruit and spicy undertones. A complex and concentrated wine with good structure, a mineral core and a juicy finish.

Food suggestions:

An ideal wine to enjoy with venison or spicy risotto.