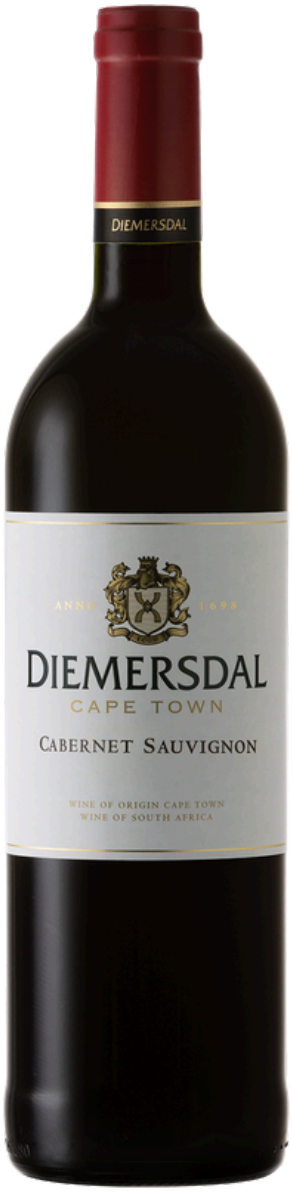
ANNO 1698

DIEMERSDAL

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CABERNET SAUVIGNON 2025



Wine of Origin: Cape Town, South Africa

Variety: 100% Cabernet Sauvignon

Viticulture: 17-21 year old vines | 10 - 14 t/ha | 4 wire Perold | Dryland farmed

Tasting note:
The nose has a blackcurrant, plum and dark chocolate complexity.

The palate is rounded and juicy with excellent fruit weight. The fruit and the oak are perfectly balanced and the finish is long and lingering.

Terroir:
Deep red Hutton soils on north-facing slopes, exposed to cooling Atlantic breezes and winter frontal systems. Dryland farming and moderate growing conditions allow for slow ripening, producing small, concentrated berries with natural structure and elegance.

Winemaking:
The grapes were harvested at optimum ripeness. Fermentation in open-fermenters for 5-7 days at 26°C to 28°C. Punch through every 4 hours pressed at 5° Balling. 100% MLF completed spontaneously in tanks before the wine was transferred for ageing on alternative French oak.

Maturation:
14 months on French oak staves

Food pairing:
Hearty Oxtail stew or Flame-grilled Sirloin Steak.

Alc: %	pH:	Total Acid: g/l	RS: g/l