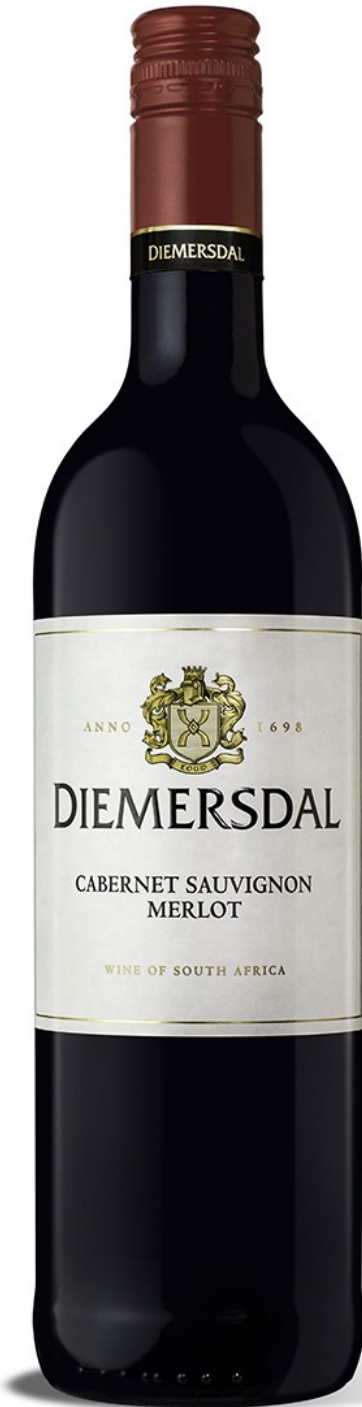




DIEMERSDAL

Diemersdal Cabernet Sauvignon Merlot 2025

Cabernet Sauvignon and Merlot are two of the world's most popular premium red wine grapes, and on Diemersdal they have flourished for over three decades in our dryland vineyards with their close proximity to the Atlantic Ocean.



Origin: Western Cape; South Africa

Blend: 60% Cabernet Sauvignon
40% Merlot

Analysis: **Alc:** 13.96
Total Acid: 5.7 g/l
RS: 2.8 g/l
pH: 3.55

Viticulture: **Yield:** 10-12 t/ha
Trellising: 4 wire Perold
Age of vines: 9 - 29 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 and tanks.

Maturation:

8 months wood maturation with French oak components.

Winemaker's notes:

This Cabernet Sauvignon Merlot is a blend of two noble red grape varieties offering juicy red fruit with layers of cherry, mulberry and dark chocolate. The bright tastes are complemented by plush, velvety tannins and a long finish.

Food suggestions:

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