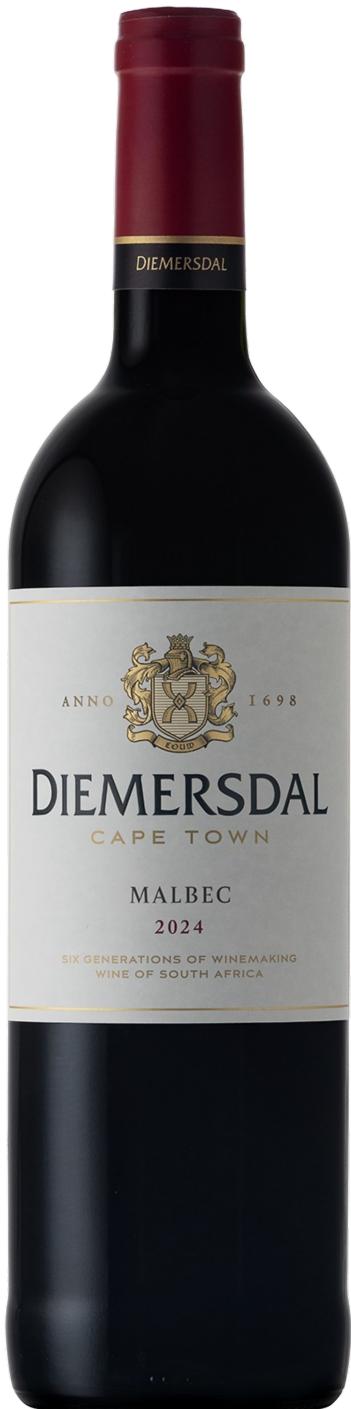




DIEMERSDAL

Diemersdal Malbec 2024



Origin: Durbanville; South Africa

Blend: 100% Malbec

Analysis: Alc: 14.03%

Total Acid: 6.1 g/l

RS: 2.0 g/l

pH: 3.59

Viticulture: Yield: 12 t/ha

Trellising: 4 wire Perold

Age of vines: 21 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 grapes were harvested at optimum ripeness.

Fermentation in 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 French oak barrels.

Maturation:

16 months oak maturation in 10% new 225L French Oak barrels and the remainder of the wine aged in older 500L French Oak barrels

Winemakers' notes:

This delicious Malbec shows layers of ripe black fruit and spicy undertones. Aged in French oak barrels, a complex and concentrated wine with good structure, a mineral core and a velvety finish.

Food suggestions:

An ideal wine to enjoy with venison or Asian-inspired dishes.