

ANNO  1698

DIEMERSDAL

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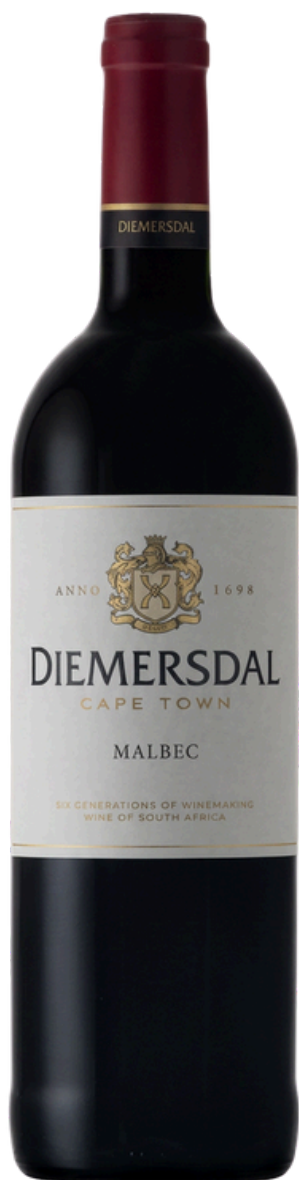
MALBEC 2025

A poised and expressive Malbec shaped by Durbanville's cool maritime climate. This wine reflects structure, refinement and the slow, even ripening that defines Diemersdal's north-facing slopes.

Wine of Origin: Durbanville, South Africa

Variety: 100% Malbec

Viticulture: 21 year old vines | 12 t/ha | 4 wire Perold | Dryland farmed



Tasting note:

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 pairing:

Ideal with slow-roasted Karoo lamb or venison loin.

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 with Punch-downs and pump-overs every 3-4 hours controlled 25-28C. 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

Alc: 14.16%	pH: 3.41	Total Acid: 5.9 g/l	RS: 2.1 g/l
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