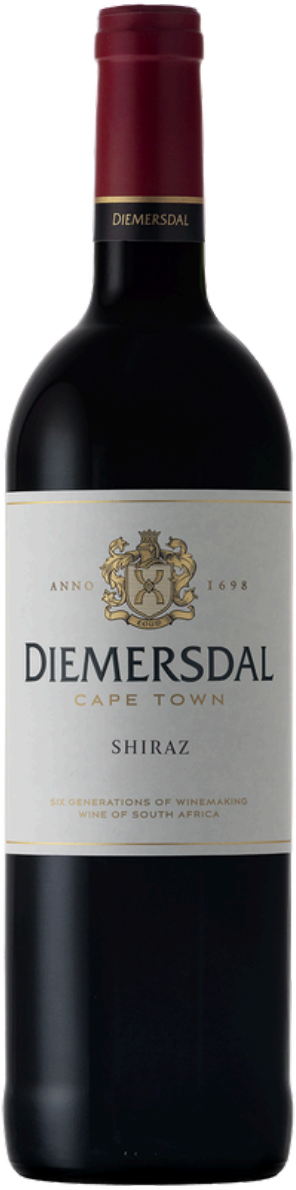
ANNO 1698

DIEMERSDAL
ESTATE

SHIRAZ 2025



Wine of Origin: Cape Town, South Africa

Variety: 100% Shiraz

Viticulture: 22-24 year old vines | 10 - 14 t/ha | 4 wire Perold | Dryland farmed

Tasting note:
The wine has a complex nose with overtones of black and white pepper, pomegranate, cigar box, cloves and spice.
On the palate there is vibrant red fruit, blackcurrant and dark chocolate flavours, under-pinned by well integrated oak with a long spicy finish. This wine shows a good structure and will develop for years to come.

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 24°C to 28°C. Punch-downs 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:
Enjoy with powerful and spicy red meat dishes including venison. Strongly flavoured, harder cheeses pair well with this wine.

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