



DIEMERSFONTEIN
WINES



SHIRAZ 2023

ABOUT DIEMERSFONTEIN

There exists a passion at Diemersfontein that is impossible to overlook, with a range of wines that encapsulates the magnificence, elegance and grace of this estate and the passion of its people, making every sip of our wines a magical experience.

WINEMAKING

The various blocks of Shiraz grapes were harvested at optimum ripeness and vinified separately. Fermentation happened in tanks over 4-6 days, pressed put back into tank to finish malolactic fermentation. After malolactic fermentation the wine was racked into 2nd and 3rd fill barrels for 12 months until they were blended, stabilised and bottled.

TASTING NOTES

A fusion of sour cherries, vanilla, spice and violets entice the senses. These intense flavours follow through to the palate, resulting in a full-bodied and lingering finish.

FOOD PAIRING

Red meat are this wines' first love, while its rich concentration and velvety texture makes it the perfect partner to slow-roasted barbecue pork. A generous chunk of smoked Gouda or an oozing piece of Camembert will emphasise the spicy tobacco notes of this well balanced Shiraz.

COMPONENTS: 100% Shiraz

WINE OF ORIGIN: Wellington

HARVEST DATE: February 2023

YIELD: 7 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 10 years

TEMPERATURE: Serve between 15°C to 20°C

ALCOHOL: 14.35% **RESIDUAL SUGAR:** 3.41 g/l

TOTAL ACIDITY: 5.53g/l **PH:** 3.75

ENERGY: (100 ml) E = 353 KJ / 85 Kcal

PACKAGING: 1354g per 750ml bottle

NUTRITIONAL INFORMATION:

