



DIEMERSFONTEIN
WINES



CABERNET SAUVIGNON 2018

VINIFICATION

Grapes were harvested in different batches and fermented separately using different yeast cultures. Fermentation lasted between 5 and 7 days at approximately 25°Celsius.

The wine was given pump overs every 4 hours for 15 minutes. After alcoholic fermentation the wine was racked and underwent malolactic fermentation in stainless steel tanks and 2nd fill barrels. After malolactic fermentation the wines were racked and placed back in second fill barrels to mature for 12 barrels. The different batches were carefully blended together, stabilized, filtered and bottled.

TASTING NOTES

Exceptional cassis and cloves, with a touch of dried herb and vanilla aromas. The palate delights with elegant flavours of blueberries and cherries followed by well-structured and firm tannins.

FOOD PAIRING

This wine's ripe fruit, tannic structure and herbaceous notes tend to brighten up already hearty and rich dishes. It adds an extra sparkle to herb crusted rack of lamb, grilled steak and even Grandma's simple meatballs.

INFORMATION & ANALYSIS

Vintage:	2018
Cultivar:	100% Cabernet Sauvignon
Harvest Date:	February 2018
Wine of Origin:	Western Cape
Yield:	3.5 ton / hectare
ALC:	14 % VOL
TA:	5.7 g/l
pH:	3.59
Res:	2.4 g/l

THERE EXISTS A PASSION AT DIEMERSFONTEIN THAT IS IMPOSSIBLE TO OVERLOOK.
THE DIEMERSFONTEIN RANGE OF WINES ENCAPSULATES THE MAGNIFICENCE,
ELEGANCE AND GRACE OF THIS ESTATE AND THE PASSION OF ITS PEOPLE, AND MAKES
EVERY SIP OF OUR WINES A MAGICAL EXPERIENCE.

