



DIEMERSFONTEIN  
WINES

## OVATION SHIRAZ | CAB SAUV 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

Shiraz and Cabernet Sauvignon grapes were picked at optimal ripeness levels. Shiraz first and then Cabernet Sauvignon 2 weeks later. Vinified separately in stainless steel tanks, malolactic fermentation in tank, racked of its lees there after and stored. After several trial blends the best combination of both cultivars for the blend was chosen. Blending and preparation for bottling took two weeks and then bottled.

### TASTING NOTES

A smooth and rounded red blend of Shiraz and Cabernet Sauvignon, showcasing alluring aromas through an abundance of black and red fruit and spicy pepper undertones. Ripe tannins add a balanced elegance to this wine's finish.

### FOOD PAIRING

Juicy braai'd rump steak smothered in a wild mushroom sauce or a beef tenderloin with blackberry dressing.

**COMPONENTS:** 55% Shiraz, 45% Cabernet Sauvignon

**WINE OF ORIGIN:** Western Cape

**HARVEST DATE:** February 2023

**YIELD:** 8 Tonnes per Hectare

**AGEING POTENTIAL:** Mature for up to 5 years

**TEMPERATURE:** Serve between 15°C to 20°C

**ALCOHOL:** 14.09 % **RESIDUAL SUGAR:** 2.60 g/l

**TOTAL ACIDITY:** 5.48 g/l **PH:** 3.67

**ENERGY:** (100 ml) E = 345 kJ / 83 Kcal

**PACKAGING:** 1175g per 750ml bottle

**NUTRITIONAL INFORMATION:**



[www.diemersfontein.co.za](http://www.diemersfontein.co.za)



Diemersfontein Wine Estate



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