



DIEMERSFONTEIN  
WINES



## CABERNET SAUVIGNON 2024

### 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

Grapes were harvested at optimal ripeness and fermented separately using commercial yeast strains along with malolactic bacteria. Fermentation takes up to 10 days. Wine is pumped over every 4 hours. After fermentation the tanks are pressed and racked into 3rd and 4th fill 225L barrels where the wine will stay for 12 months. After maturation the batches are carefully blended together, stabilised and bottled.

### TASTING NOTES

Cassis and cloves with a touch of dried herb and vanilla aromas. The palate delights with elegant flavours of dark red fruit, followed by well integrated subtle tannins.

### FOOD PAIRING

This wine pairs well with hearty and rich dishes, but can also accompany a herb crusted rack of lamb, grilled steak and even Grandma's simple meatballs.

**COMPONENTS:** 100% Cabernet Sauvignon

**WINE OF ORIGIN:** Wellington

**HARVEST DATE:** February 2024

**YIELD:** 8 Tonnes per Hectare

**AGEING POTENTIAL:** Mature for up to 10 years

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

**ALCOHOL:** 14.30 %    **RESIDUAL SUGAR:** 2.0 g/l

**TOTAL ACIDITY:** 5.49 g/l    **PH:** 3.64

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

**PACKAGING:** 1230g per 750ml bottle

**NUTRITIONAL INFORMATION:**

