

Diemersfontein Pinotage 2006

2007 Decanter World Wine Awards â€” Bronze Medal

2007 Swiss International Air Lines Wine Awards â€” Seal of Approval

Michelangelo Awards 2006 - Gold Medal

On the nose an explosion of mocha coffee, black chocolate and roasted nuts with undertones of caramelized banana and blackcurrant. The ripe subtle tannins create a wine to be drunk very young.

This unique style of Pinotage is a perfect accompaniment to salmon, roast venison and even chocolate mouse.

variety : Pinotage | 100% Pinotage

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14.38 % vol rs : 1.6 g/l pH : 3.48 ta : 5.5 g/l

type : Red wooded

pack : Bottle **closure :** Cork

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in the vineyard : A blend of two different terroirs: Northern sloping vineyards lying next to the Berg River. The soils a mixture of sand and larger pebbles; the subsoil iron rich loamy with high clay content. Western sloping vineyards in area with very high annual rainfall. Deep, clayish dark red soils. Both vineyards are drip irrigated.

about the harvest: Harvested February 2006. Degrees balling at harvest: 24 â€” 26Â°
Balling cold soaking for 24 hours.



Diemersfontein Wine and Country Estate

Wellington

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www.diemersfontein.co.za