

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