

Diemersfontein Pinotage 2007

On the nose rich dark chocolate, a hint of mint and baked plums. 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 % vol rs : 2.7 g/l pH : 3.60 ta : 5.31 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Veritas 2008 - Bronze

2008 International Wine & Spirit Competition - Silver & Best in Class

2008 Michelangelo World Wine Awards - Silver Medal

2008 Decanter World Wine Awards - Bronze Medal

in the vineyard : Grapes were sourced from six farms in Wellington. Each farm with its own terroir that gives something unique to the blend.

about the harvest: Harvested from January - February 2007 at 24° - 26° Balling.

in the cellar : After harvesting cold soaking took place for 12 hours. Inoculated with yeast and aerated pump-overs every 3 hours for 25 minutes to extract sufficient colour, tannin and aroma. Pressed at 2.5° B and completed alcoholic fermentation on French oak inserstave. Malolactic fermentation on primary lees. Racked after malolactic fermentation and put back on oak staves for 6 Months. Bottled in August 2007.



Diemersfontein Wine and Country Estate

Wellington

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