

## Diemersdal Pinotage 2006

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This is a medium-bodied wine with a dark plum colour and a nose of fresh, red fruit. The nose follows through onto the palate with exotic spices, hints of coffee, vanilla, chocolate and roasted bananas. The elegant tannin structure of the wine gives denseness to the texture of the wine, balanced with good acidity and finishing with a soft full aftertaste.

Lamb knuckle or oxtail stew with sun-dried tomato.

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**variety** : Pinotage | 100% Pinotage

**winery** : Diemersdal Estate

**winemaker** : Thys Louw, Mari van der Merwe

**wine of origin** : Durbanville

**analysis** : alc : 14.29 % vol   rs : 2.2 g/l   pH : 3.4   ta : 6.3 g/l

**type** : Red   **wooded**

**pack** : Bottle   **closure** : Cork

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### in the vineyard :

Slope: North facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Yield: 5 - 7 t/ha

Trellising: Bush-vine

Age of vines: 32 years

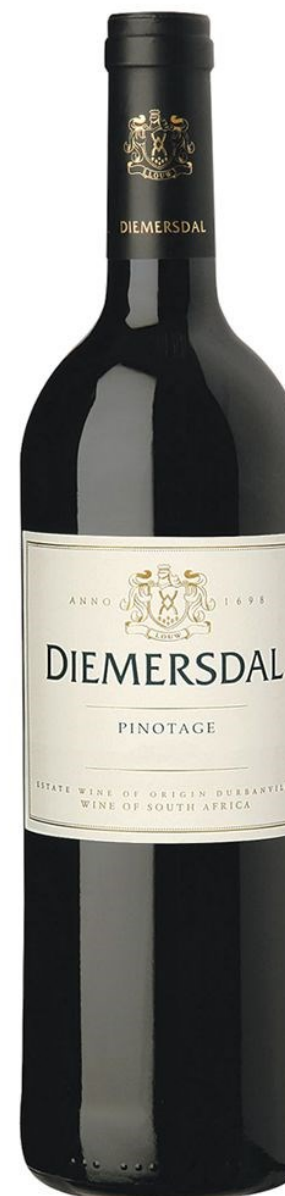
Irrigation: Dry-land conditions

**about the harvest:** The grapes were harvested at optimum ripeness.

### in the cellar :

Fermented in open fermenters for 5 - 7 days at 26 - 29°C Punch through every 4 hours, pressed at 5Â° Balling. 100% Malolactic fermentation completed spontaneously in tanks; racked into 225L French oak barrels.

16 months oak maturation in 60% new 225L French Oak barrels.



## Diemersdal Estate

Durbanville

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