

## Diemersdal Pinotage 2007

This wine shows a complex nose of red fruits, vanilla, exotic spices, coffee and rich dark chocolate aromas. The palate is full flavoured and smoothly textured with oriental spice, chocolate and roasted banana flavours.

Lamb knuckle or oxtail stew with sun-dried tomato.

**variety** : Pinotage | 100% Pinotage

**winery** : Diemersdal Estate

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

**wine of origin** : Durbanville

**analysis** : alc : 14.61 % vol   rs : 3.7 g/l   pH : 3.5   ta : 5.9 g/l

**type** : Red   **wooded**

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

2007: Gold Award at Veritas 2008

2007: Winemakers' Choice Diamond Award 2008

2006: Premium Class - SAA Wine Awards 2009

2006: 3 ½ Stars John Platter 2009

**ageing** : Our Pinotage is drinking superbly now, but will also benefit for another 5 years cellaring.

**in the vineyard** :

**Terroir**

Slope: North facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

**Viticulture**

Yield: 5 - 7 t/ha

Trellising: Bush-vine

Age of vines: 32 years

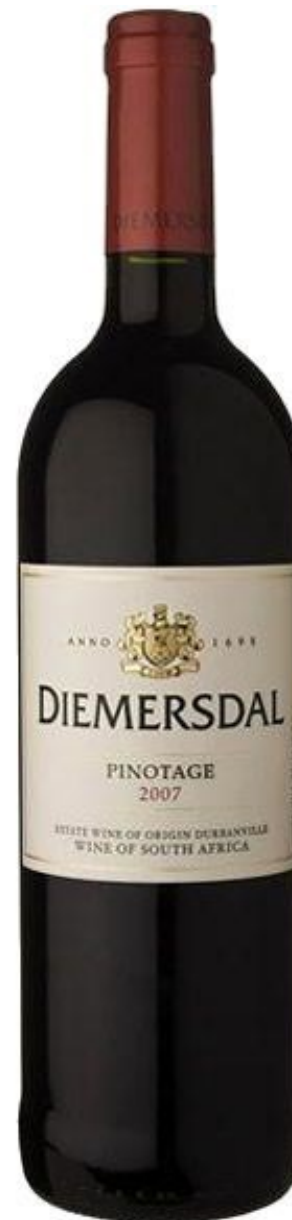
Irrigation: Dry-land conditions

**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 5° Balling. 100% Malolactic fermentation completed spontaneously in tanks; racked into 225 litre French oak barrels.

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



### Diemersdal Estate

Durbanville

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