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Diemersfontein Pinotage 2008

On the nose, rich dark chocolate, a hint of mint and baked plums. Ripe subtle tannins.

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

variety : Pinotage | 100% Pinotage
winery : Diemersfontein Wine and Country Estate
winemaker : Francois Roode/Brett Rightford
wine of origin : Wellington
analysis : **alc :** 14.0 % vol **rs :** 3 g/l **pH :** 3.60 **ta :** 5.90 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

ageing : To be enjoyed very young.

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

about the harvest: Harvested from January - February 2008 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 2008.



Diemersfontein Wine and Country Estate

Wellington
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