

## Diemersfontein Pinotage 2009

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 : 2.8 g/l    pH : 3.55    ta : 5.50 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 2009 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 September 2009.



### Diemersfontein Wine and Country Estate

Wellington

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