

Diemersdal Pinotage 2010

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 : 14.15 % vol rs : 2.4 g/l pH : 3.59 ta : 6.1 g/l

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

pack : Bottle **closure** : Cork

Veritas 2010 Wine Awards - Gold Medal

Michelangelo CCL International Wine Awards 2010: Silver Award

2010: 4 Stars - Wine Magazine June 2010

2009: 4½ Stars - John Platter Wine Guide'10

2009: 4 stars - Wine Magazine June 2010

2008: Top Ten Pinotage - Wine Magazine

ageing : Our Pinotage is ready to drink, 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

Trellising: Bush-vine

Age of vines: 35 years

Irrigation: Dry-land conditions

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

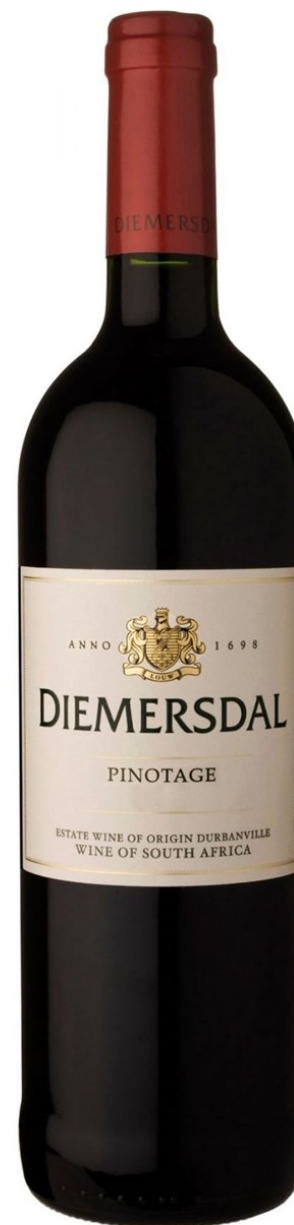
Yield: 5 - 7 t/ha

in the cellar : Oenology

Fermented in open fermenters for 5 - 7 days at 26° - 28° C. Punch through every 4 hours, pressed at 5° Balling. 100% Malolactic fermentation completed spontaneously in tanks; racked into 225 litre French oak barrels.

Maturation

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



Diemersdal Estate

Durbanville

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www.diemersdal.co.za