

## Diemersfontein Pinotage 2011

On the nose distinct coffee, rich dark chocolate and baked plums. The ripe subtle tannins create a wine to be drunk very young.

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

**wine of origin :** Wellington

**analysis :** alc : 14.0 % vol rs : 2.5 g/l pH : 3.73 ta : 5.02 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

**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:** Degrees balling at harvest: 24 - 26° B

Harvest Date: January to February 2011

**in the cellar :** Cold soaking for 12 hours. Inoculation with yeast. 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 staves. Malolactic fermentation was completed on the primary lease and staves. Racked after malolactic fermentation and put back on oak staves for 6 months.



## Diemersfontein Wine and Country Estate

Wellington

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