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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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