

## Diemersdal Pinotage Reserve 2011

Full bodied with dark berry and plum flavours and well balanced with complex aromas from French Oak barrels. A wine with a long lingering finish.

Ostrich fillet with chocolate-chilli sauce, rack of lamb or a hearty beef stew should all pair well with this bold Pinotage.

**variety :** Pinotage | 100% Pinotage

**winery :** Diemersdal Estate

**winemaker :** Thys Louw, Mari van der Merwe

**wine of origin :** Durbanville

**analysis :** alc : 14.50 % vol rs : 2.28 g/l pH : 3.47 ta : 6.24 g/l

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

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

2011: Veritas Wine Awards 2012 - Bronze Medal  
2012: Michelangelo CCL Label International Wine Awards 2012 - Grand d'Or  
2011: Michelangelo International Wine Awards 2012 - CCL Label Grand Prix Trophy  
2011: Michelangelo International Wine Awards 2012 - Sue van Wyk Pinotage Trophy  
2010: Michelangelo International Wine Awards 2011 - Grand d'Or  
2010: Michelangelo International Wine Awards 2011 - Sue van Wyk Pinotage Trophy  
2010: ABSA Top Ten Pinotage in South Africa - Winner  
2009: Veritas 2010 - Gold

**in the vineyard :** Slope: North-facing slopes

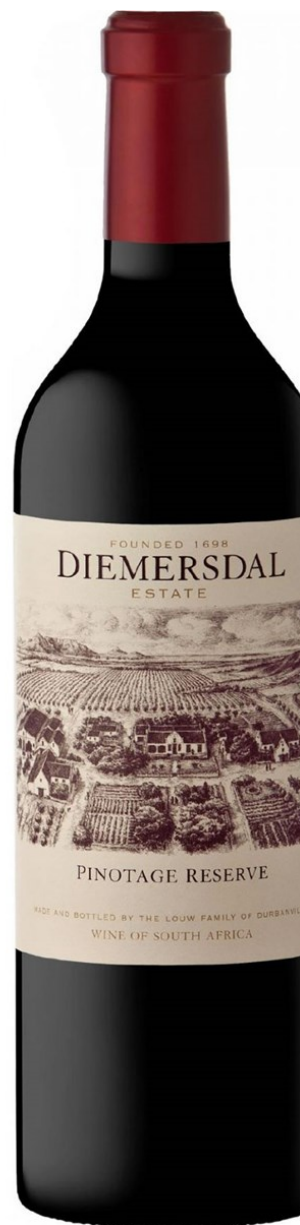
Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

**about the harvest:** These grapes were harvested at full phenolic ripeness.

**in the cellar :** Fermented in open fermenters for 5 - 7 days at 26° - 28° C. Punch through every 4 hours and then pressed at 5° B. 100% MLF completed spontaneously in tanks and racked into 225L French oak barrels.

Maturation: 18 months wood maturation in carefully selected new 225L French oak barrels.



### Diemersdal Estate

Durbanville

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