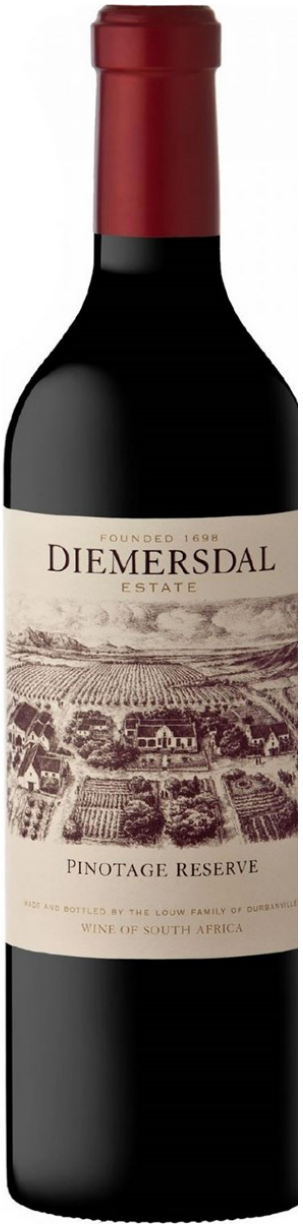
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Diemersdal Pinotage Reserve 2011

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 - Gran 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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