

Diemersdal Pinotage 2011

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 : 14.0 % vol rs : 2.1 g/l pH : 3.6 ta : 6.1 g/l

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

pack : Bottle **closure :** Cork

2011: Veritas Wine Awards 2012 - Silver
2011: ABSA 2012 Pinotage Top 10 finalist
2010: Veritas Wine Awards 2010 - Gold Medal
2010: Michelangelo CCL International Wine Awards 2010: Silver Award
2010: Wine Magazine June 2010 - 4 Stars
2009: John Platter Wine Guide'10 - 4½ Stars
2009: Wine Magazine June 2010 - 4 stars
2008: Wine Magazine - Top Ten Pinotage

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: 12 years

Irrigation: Dry-land conditions

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

Yield: 10 - 14 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

14 months oak maturation in 40% new 225 litre French oak barrels.

Diemersdal Estate

Durbanville

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www.diemersdal.co.za

