

Diemersfontein Pinotage 2001

A full-bodied wine with an intense dark red colour. On the nose a unique spicy richness with light hints of banana, cinnamon and cloves. Ripe tannins, good acidity and beautiful fruit are well balanced to create a full, round palate.

variety : Pinotage | Pinotage

winery : Diemersfontein Wine and Country Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 15.54 % vol rs : 2.20 g/l pH : 3.56 ta : 5.82 g/l

type : Red **wooded**

pack : Bottle

Top 10 Pinotage in South Africa - 2001



ageing : The wine is young and needs to mature for a few months.

about the harvest: The grapes were harvested at a sugar level of 25Â° Balling and were regularly tasted prior to harvesting to determine optimum ripeness -"physiologically and scientifically".

in the cellar : The must fermented to 8 g/l residual sugar when the pomace was pressed and pressed juice seperated for belnding options. To be fermented in new French oak staves for 6 months and to be released in October/November 2001.

Diemersfontein Wine and Country Estate

Wellington

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www.diemersfontein.co.za