

Diemersdal Pinotage Reserve 2012

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 : 2.60 g/l pH : 3.52 ta : 6.00 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2012 vintage: Silver - Veritas Wine Awards 2013

2012 vintage: Runner-up - ABSA Top Ten Pinotage 2013

2011 vintage: Bronze Medal - Veritas Wine Awards 2012

2012 vintage: Grand d'Or - Michelangelo CCL Label International Wine Awards 2012

2011 vintage: CCL Label Grand Prix Trophy - Michelangelo International Wine Awards 2012

2011 vintage: Sue van Wyk Pinotage Trophy - Michelangelo International Wine Awards 2012

2010 vintage: Grand d'Or - Michelangelo International Wine Awards 2011

2010 vintage: Sue van Wyk Pinotage Trophy - Michelangelo International Wine Awards 2011

2010 vintage: Winner - ABSA Top Ten Pinotage in South Africa

2009 vintage: Gold - Veritas 2010

2013 vintage to be released in July 2014

in the vineyard : Slope: North-facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Trellising: Bush Vines

Age of Vines: 37 years

Irrigation: Dry-land conditions

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

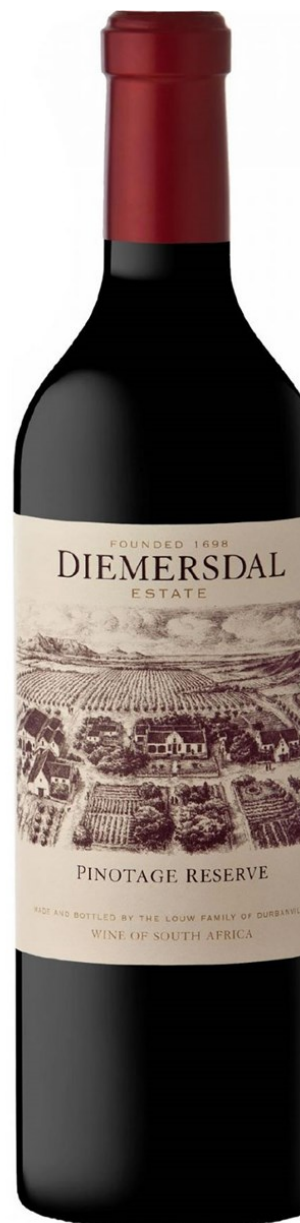
Yield: 5t/ha

in the cellar : Oenology:

Fermented in 1 ton 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 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