

## Diemersfontein Pinotage 2012

On the nose distinct coffee, rich dark chocolate and baked plums. The ripe subtle tannins create a wine to be drunk very young.

This unique style of Pinotage is a perfect accompaniment to salmon, roast venison and even chocolate mousse

variety: Pinotage | 100% Pinotage

Winery: Diemersfontein Wine and Country Estate

winemaker: Francois Roode
wine of origin: Wellington

analysis: alc:14.71 % vol rs:2.6 g/l pH:3.6 ta:5.53 g/l type:Red style:Dry body:Full taste:Fruity wooded

**in the vineyard**: Grapes were sourced from six farms in Wellington area, each farm with its own terroir, bringing something unique to the blend.

**about the harvest:** Grapes were sourced from 6 farms in the Welllington area, each with its own terroir, bringing something unique to the blend.

Degrees balling at harvest: 24 - 26°B Harvest Date: February 2012

in the cellar: Cold soaking for 12 hours. Inoculation with yeast. Aerated pump overs every 3 hours for 25 minutes to extract sufficient colour, tannin and aroma. Pressed at 2,5° B and completed alcoholic fermentation on French oak inserstave. Malolactic fermentation was completed on the primary lease and staves. Racked after malolactic fermentation and put back on oak staves for 6 months. Bottled beginning of September.



## Diemersfontein Wine and Country Estate

Wellington

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