

Diemersdal Pinotage 2012

This wine shows a complex nose of red fruits, vanilla, exotic spices, and rich dark chocolate aromas. The palate is full flavoured and smoothly textured with oriental spice, chocolate and roasted banana flavours. Our pinotage is ready to drink, but will also benefit for another 5 years' cellaring.

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 : 14.80 % vol rs : 2.1 g/l pH : 3.52 ta : 5.4 g/l

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

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

2012 vintage: Bronze - Veritas Wine Awards 2013

2012 vintage: Gold - Michelangelo International Wine Awards, SA 2013

2012 vintage: ABSA Pinotage Top 10 2013

2011 vintage: ABSA Pinotage Top 10 2012

2009 vintage: Gold - Michelangelo International 2010

2009 vintage: 4 Stars - Wine Magazine June 2010

2009 vintage: 4½ Stars - John Platter Wine Guide 2010

2008 vintage: Top Ten Pinotage - Wine Magazine

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