

## Diemersfontein Pinotage 2013

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 mouse.

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

**variety :** Pinotage | 100% Pinotage

**winery :** Diemersfontein Wine and Country Estate

**winemaker :** Francois Roode

**wine of origin :** Wellington

**analysis :** alc : 14.34 % vol   rs : 2.7 g/l   pH : 3.58   ta : 5.52 g/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

**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:** Degrees balling at harvest: 24 - 26° B  
Yield: 8t/ha

**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.

