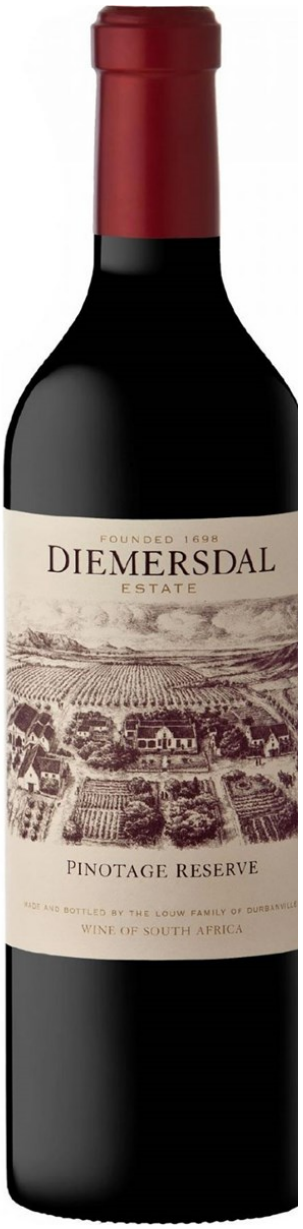
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Diemersdal Pinotage Reserve 2013

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 :** 14.73 % vol **rs :** 2.7 g/l **pH :** 3.62 **ta :** 5.80 g/l
type : Red **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2012 vintage: Runner-up - Absa Pinotage Top 10 '13
2011 vintage: Grand Prix Trophy - Michelangelo International Wine Awards '11
2011 vintage: Sue van Wyk Pinotage Trophy - Michelangelo International Wine Awards '11
2011 vintage: Gran D'Or - Michelangelo International Wine Awards '12
2010 vintage: ABSA Pinotage Top 10 '11
2010 vintage: DOUBLE GOLD - Michelangelo International '11
2010 vintage: Sue van Wyk Pinotage Trophy - Michelangelo International Wine Awards '11
2009 vintage: GOLD - Veritas '10

2013 vintage to be released in July 2014

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 Vines
Age of Vines: 16 & 38 years
Irrigation: Dry-land conditions

about the harvest: These grapes were harvested at optimum phenolic ripeness.
Yield: 7t/ha

in the cellar : Grapes for this wine comes from 50% 38 year old bush vines and the other 50% from 16 year old trellised vines. Fermented in 1 ton open fermenters for 5-7 days at 26-28ºC. Punch through every 4 hours and then pressed at 5ºB. 100% MLF completed spontaneously in 225L French oak barrels.

Maturation: 15 months wood maturation in 70% new 225L French oak barrels.

Diemersdal Estate

Durbanville

021 976 3361
www.diemersdal.co.za