

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

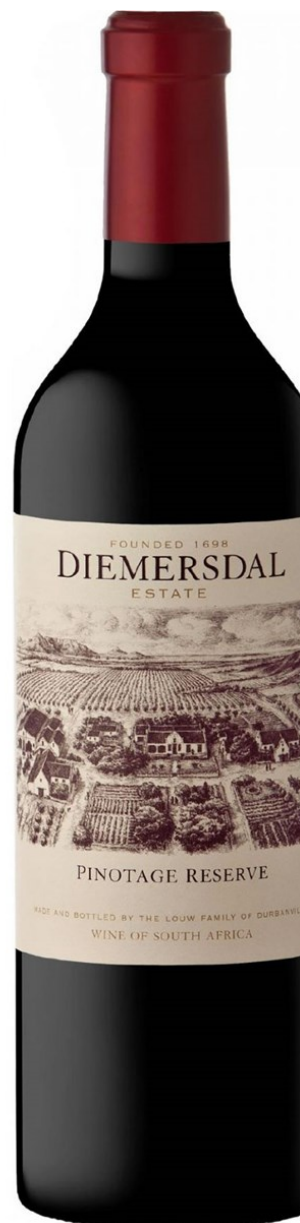
Irrigation: Dry-land conditions

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 26-28°C. Punch through every 4 hours and then pressed at 5°B. 100% MLF completed spontaneously in 225L French oak barrels.

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



Diemersdal Estate

Durbanville

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www.diemersdal.co.za