

## Diemersdal Pinotage Reserve 2014

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 : 14.71 % vol rs : 2.8 g/l pH : 3.61 ta : 5.8 g/l

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

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

2013 vintage: Winner – Absa Pinotage Top 10 '14

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: 17 & 39 years

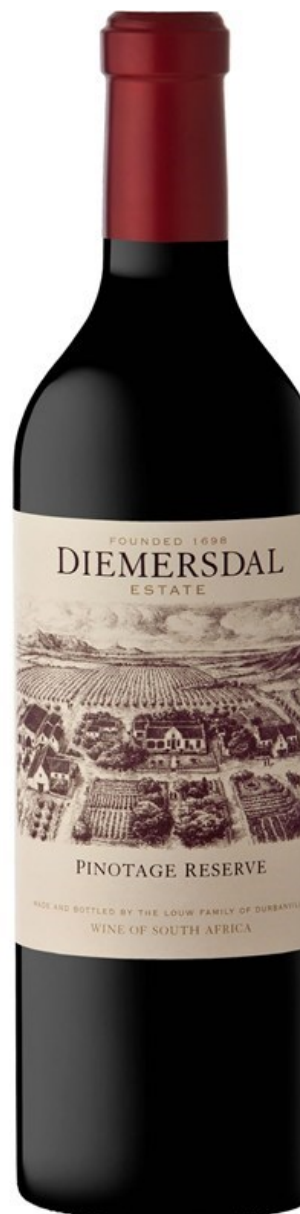
Irrigation: Dry-land conditions

**about the harvest:** These grapes were harvested at optimum phenolic ripeness.

Yield: 7 t/ha

**in the cellar :** Grapes for this wine comes from 50% 39 year old bush vines and the other 50% from 17 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: 14 months wood maturation in 50% new 225L French oak barrels.



### Diemersdal Estate

Durbanville

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