

Diemersdal Pinotage 2015

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.

Lamb-knuckle or oxtail stew with sun-dried tomatoes.

variety : Pinotage | 100% Pinotage

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 15.06 % vol rs : 2.1 g/l pH : 3.48 ta : 6.2 g/l

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

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

2014 vintage: Silver - Veritas Wine Awards '15
2014 vintage: Silver - Michelangelo Int'l '15
2014 vintage: 4* John Platter rating
2013 vintage: Gold - Michelangelo Int'l '15
2013 vintage: ABSA Pinotage Top 20 '14
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: 4 wire Perold

Age of vines: 16 years

Irrigation: Dry-land conditions

about the harvest: The grapes were harvested at optimum ripeness.

Yield: 10 - 14 t/ha

in the cellar : Fermentation in open-fermenters for 5-7 days at 26°C to 28°C. Punch through every 4 hours pressed at 5° Balling. 100% MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels.

Maturation: 10 months oak maturation in 30% new 225L French oak barrels



Diemersdal Estate

Durbanville

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