

Diemersfontein Pinotage 2014

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 mousse.

variety : Pinotage | 100% Pinotage

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode

wine of origin : Wellington

analysis : **alc** : 14.0 % vol **rs** : 2.1 g/l **pH** : 3.61 **ta** : 5.49 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:

Harvest date: February 2014

Degrees balling at harvest: 24 - 26° B

Yield: 8 t/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.



Diemersfontein Wine and Country Estate

Wellington

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