

Diemersfontein Pinotage 2015

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 : 14.34% vol rs : 2.7 g/l pH : 3.58 ta : 5.52 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

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