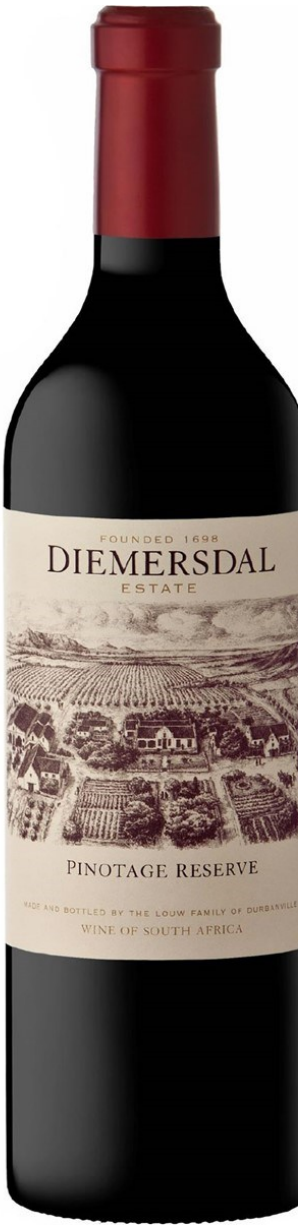
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Diemersdal Pinotage Reserve 2016

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 :** 15.48 % vol **rs :** 2.5 g/l **pH :** 3.51 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Gold - Veritas Wine Awards 2017
Double Gold - Michelangelo International Wine Awards 2017
2019 Old Mutual Trophy Wine Show - Silver

ageing : 16 months wood matura'on in 60% new 225L French oak barrels.

South Africa's most famous home-grown grape variety has been suited to the Durbanville area for decades, the cool coastal climate bringing a ream of fresh complexity to this famous red wine. This is one of Diemersdal stalwart red wines, half of which is crafted from the oldest block of dryland bush-vines on the estate and represents a cherished part of the Louw family's wine-making heritage.

in the vineyard : The vines are rooted in deep red Hutton soils on north-facing slopes, catching the southerly breezes of summer and the frontal winds that punish the Cape from the north in winter. Cool growing conditions on exposed aspects, as well as the practise of dryland farming, sees the fruit develop slowly, drawing maximum variety expression on the vine. The result is tight bunches of small berries, ideal for making wines of structure, elegance and refinement.

about the harvest: These grapes were harvested at optimum phenolic ripeness.
Yeild: 7 t/ha
Trellising: 4 wire Perold & Bushvines
Age of vines: 23 & 43 years

in the cellar : Grapes for this wine comes from 50% 43 year old bush vines and the other 50% from 23 year old trellised vines. Fermented in 1 ton open fermenters for 4 days at 26-28ºC. Punch through and pumped over every 3 hours. 100% MLF completed spontaneously in 225L French oak barrels.

Diemersdal Estate

Durbanville
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