

## Diemersfontein Pinotage 2017

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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.

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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

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### 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:

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.



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## Diemersfontein Wine and Country Estate

Wellington

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[www.diemersfontein.co.za](http://www.diemersfontein.co.za)