

Diemersdal Pinotage Reserve 2020

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 : 14.22 % vol rs : 3.3 g/l pH : 3.62 ta : 5.5 g/l

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

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

2023 Investec Trophy Wine Show - Bronze

2022 Investec Trophy Wine Show - Gold

2021 Michelangelo International Wine & Spirits Awards - Gold

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 : Grapes for this wine comes from 46 year old bush vines and 26 year old trellised vines.

about the harvest: These grapes were harvested at optimum phenolic ripeness.

in the cellar : Fermented in 1 ton open fermenters for 4 days at 26-28°C. Punch through and pumped over every 3 hours. 100% MLF completed spontaneously in 225L French oak barrels.



Diemersdal Estate

Durbanville

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