

Diemersdal Pinotage 2021

This wine shows a complex nose of red fruits, vanilla, exotic spices, and rich dark chocolate aromas. The palate is full flavoured and smoothly textured with oriental spice, chocolate and roasted banana flavours.

Lamb-knuckle or oxtail stew with sun-dried tomatoes.

variety : Pinotage | 100% Pinotage

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 14.34 % vol rs : 2.9 g/l pH : 3.58 ta : 6.0 g/l

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

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

2022 Michelangelo Awards - Gold

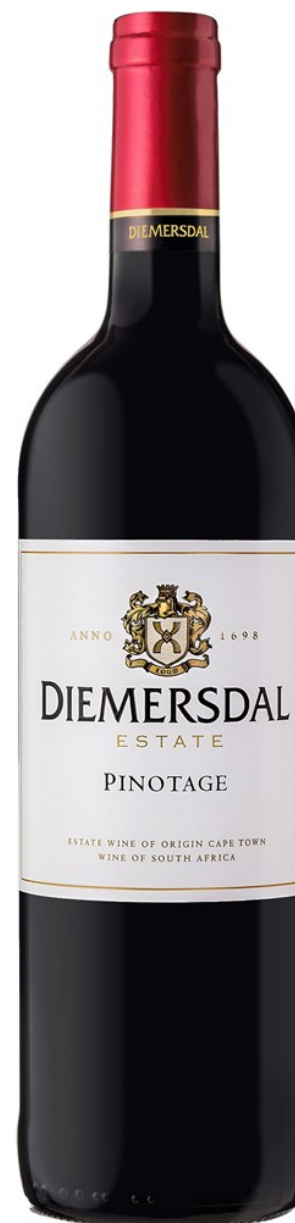
ageing : Our Pinotage is ready to drink, but will also benefit for another 5 years cellaring.

in the vineyard : Terroirbr /Slope: North facing slopes Soil: Deep red Hutton Climate: Moderate with cooling sea breezes from the Atlantic Ocean Viticulture Trellising: 4 wire Perold Age of vines: 9 - 24 years Irrigation: Dry-land conditions

about the harvest: The grapes were harvested at optimum ripeness. Yield: 10 - 14 t/ha

in the cellar : Fermentation in open-fermenters for 5-7 days at 26°C to 28°C. Punch through every 4 hours pressed at 5° Balling. 100% MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels.

Maturation: 10 months oak maturation in 30% new 225L French oak barrels



Diemersdal Estate

Durbanville

021 976 3361

www.diemersdal.co.za