

## Diemersdal The Journal Pinotage 2020

This wine delivers intense and bold berry flavours with great complexity with savoury and spicy notes as well as soft and velvety tannins.

Classic old-world dishes such as roast lamb with fresh garden vegetables.

**variety** : Pinotage | 100% Pinotage

**winery** : Diemersdal Estate

**winemaker** : Thys Louw

**wine of origin** : Western Cape

**analysis** : alc : 14.66 % vol   rs : 2.2 g/l   pH : 3.72   ta : 5.7 g/l

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

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

2024 Veritas Awards - Double Gold

2023 Veritas Awards - Double Gold

2023 Investec Trophy Wine Show - Bronze

2022 Tim Atkin SA Special Report - 93 points

2022 Michelangelo Awards - Double Gold

2022 Gilbert & Gaillard - Double Gold

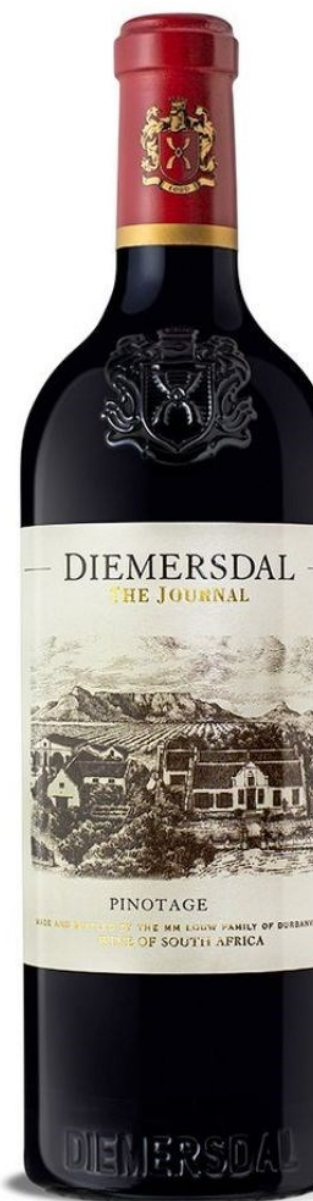
2022 Veritas Awards - Gold

The Journal represents the ultimate expression of Diemersdal terroir, the farm where six generations of the Louw family have been cultivating grapes for the making of fine wines. The Journal implies the continuous, the living, and the evolving. It ensures the events of time are captured and recorded as momenta – reminders of generations past and a reference for generations to come. The supreme quality of this range and the craftsmanship with which The Journal wines are made, these are the result of Diemersdal's tradition and its previous generations of wine farmers.

**about the harvest**: The tight bunches of small berries, ideal for making wines of structure, elegance, and refinement. Carefully hand-harvested at 26 Balling.

**in the cellar** : The grapes are crushed and fermented in 1-ton open French oak "kuipe" at 25-28 degrees celsius. Malolactic fermentation in older French oak barrels before racking.

22 months oak maturation in 100% new 225L French oak barrels.



### Diemersdal Estate

Durbanville

021 976 3361

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