

Diemersfontein Pinotage 2022

The Original Coffee Chocolate Pinotage! On the nose rich dark chocolate and powerful freshly brewed coffee styling, with a hint of mint and baked plums. The palate shows distinct characters of coffee and chocolate, which is balanced with smooth velvety tannins and a lingering aftertaste.

Although this wine is a great partner to rich lamb casseroles and gentle Malay curries, the best companion for this wine is a rich, decadent chocolate dessert like Molten chocolate lava cake or chocolate pecan brownie, absolute heaven!

variety : Pinotage | 100% Pinotage

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode

wine of origin : Wellington

analysis : **alc** : 14.07 % vol **rs** : 2.3 g/l **pH** : 3.65 **ta** : 5.3 g/l

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

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

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 lees and staves. Racked after malolactic fermentation and put back on oak staves for 6 months.



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Wellington

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