

## Diemersdal Pinotage Reserve 2022

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.

Enjoy with 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

**wine of origin :** Durbanville

**analysis :** alc : 14.81 % vol   rs : 2.4 g/l   pH : 3.64   ta : 5.8 g/l

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

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

2024 Veritas Awards - Gold Medal

2023 Global Fine Wine Challenge - Double 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 realm 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.

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

**in the cellar :** Grapes for this wine comes from 26 year old trellised vines. Fermented in 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.

14 months wood maturation in 40% new 225L French oak barrels.



### Diemersdal Estate

Durbanville

021 976 3361

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