

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

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