

Diemersfontein The Original Pinotage 2023

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 : 14.0 % vol rs : 2.0 g/l pH : 3.72 ta : 5.0 g/l

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

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

about the harvest: Yield: 6 Tonnes per Hectare

Harvest date: February 2023

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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