

Diemersdal Pinotage Reserve 2024

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 : 14.61 % vol rs : 6.2 g/l pH : 3.5 ta : 6.2 g/l

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

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

South Africa's most famous home-grown grape variety has been suited to the Durbanville area for decades, the cool coastal climate bringing a ream 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.

in the vineyard : The Pinotage grapes come from 28-year-old trellised vines. The vines are rooted in deep red Hutton soils on north-facing slopes, catching the southerly breezes of summer and the frontal winds that punish the Cape from the north in winter. Cool growing conditions on exposed aspects, as well as the practise of dryland farming, sees the fruit develop slowly, drawing maximum variety expression on the vine. The result is ?ght bunches of small berries, ideal for making wines of structure, elegance and refinement.

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

in the cellar : Grapes for this wine comes an 28 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.

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



Diemersdal Estate

Durbanville

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www.diemersdal.co.za