

Diemersdal Pinotage 2024

This wine shows a complex nose of red fruits, vanilla, exotic spices, and rich dark chocolate aromas. The palate is full flavoured and smoothly textured with oriental spice, chocolate and roasted banana flavours.

Lamb-knuckle or oxtail stew with sun-dried tomatoes.

variety : Pinotage | 100% Pinotage

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 14.23 % vol rs : 3.2 g/l pH : 3.60 ta : 5.4 g/l

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

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

ageing : Our Pinotage is ready to drink, but will also benefit for another 5 years cellaring.

in the vineyard : 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 tight bunches of small berries, ideal for making wines of structure, elegance and refinement.

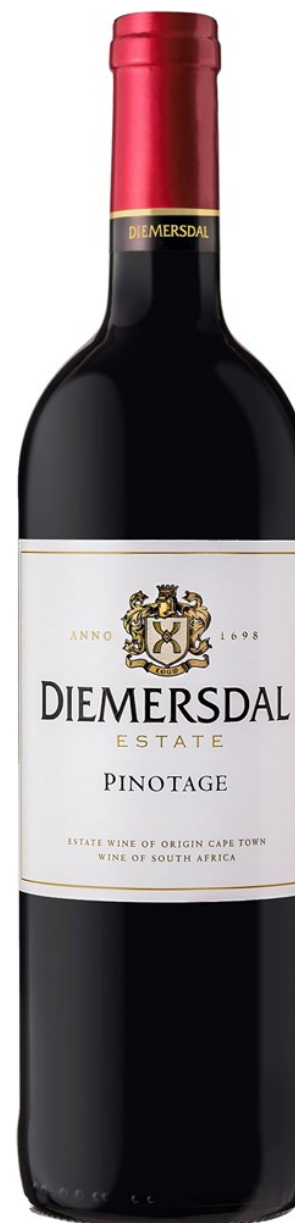
Trellising: 4 wire Perold

Age of vines: 12-27 years

about the harvest: The grapes were harvested at optimum ripeness. Yield: 10 - 14 t/ha

in the cellar : Fermentation in open-fermenters for 5-7 days at 26°C to 28°C. Punch through every 4 hours pressed at 5° Balling. 100% MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels.

Maturation: 14 months on French oak staves.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za