

Diemersdal Pinotage 2025

A captivating nose of red cherry, dried florals and sour cherry is lifted by subtle hints of vanilla. On the palate, the wine is full-flavoured and smoothly textured, with a generous expression of red fruits and ripe cherries. Approachable and enjoyable now, it will reward patience with further complexity over the next five years.

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 : Cape Town

analysis : alc : 14.45 % vol rs : 3.6 g/l pH : 3.48 ta : 6.2 g/l

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

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

2026 ABSA Pinotage Top 20

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 eight bunches of small berries, ideal for making wines of structure, elegance and refinement.

Trellising: 4 wire Perold

Age of vines: 13-28 years

about the harvest: Grapes were harvested at optimum ripeness and fermented in open fermenters for 5-7 days at 26-28°C.

Yield: 10 - 14 t/ha

in the cellar : Thirty percent of the fruit underwent whole-bunch fermentation alongside 70% destemmed and crushed grapes. Pump-overs were performed three times daily to ensure gentle tannin extraction. Malolactic fermentation completed spontaneously in tank, after which the wine was transferred to alternative French oak for ageing.

Maturation: 14 months on French oak staves.

Diemersdal Estate

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