

## Diemersdal Pinot Noir 2023

Notes of red berries, tart cherries and earthy nuances. On the palate, there is a profound expression of fruit concentration, underscored by subtle spices, complemented by gentle, velvety tannins that lead to a lingering, satisfying finish.

Cafe de Paris Steak, Roasted rack of Lamb and Mushroom Ragout.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Diemersdal Estate

**winemaker :** Thys Louw

**wine of origin :** Durbanville

**analysis :** alc : 13.15 % vol   rs : 1.7 g/l   pH : 3.44   ta : 5.9 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity

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

Pinot Noir, the noble grape variety from Burgundy in France, reflects terroir like no other red cultivar. Its thin skin and complex profile require specific soil types and climatic influences to display Pinot Noir's sensual, ethereal presence on the palate and its sculpted and complex flavour profile. The cool maritime climate of Durbanville and ancient soils of decomposed granite are ideal for the cultivating of the variety, as shown in this maiden vintage of Diemersdal's Pinot Noir.

**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: 15 years

**about the harvest:** Yield: 4 t/ha

**in the cellar :** Oenology: 20% whole bunch and the balance destemmed. Fermented in open fermenters for 10 days at 22-28°C. Pumped over 3 time a day. 100% MLF completed spontaneously in older 225L French oak barrels.

Maturation: 14 months oak maturation in 50% new 225L French oak barrels.



### Diemersdal Estate

Durbanville

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[www.diemersdal.co.za](http://www.diemersdal.co.za)