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Diemersfontein Pinotage 2002

Intense black chocolate, cacao, coffee and butterscotch with undertones of banana and black currants. Sweetness follows through on the palate and in combination with the ripe subtle tannins creates a wine which can be enjoyed early in the life of a wine.

variety : Pinotage | Pinotage
winery : Diemersfontein Wine and Country Estate
winemaker : Bertus Fourie
wine of origin : Wellington
analysis : **alc :** 14.5 % vol **rs :** 2.2 g/l **pH :** 3.78 **ta :** 5.6 g/l
type : Red **wooded**
pack : Bottle

Fairbairn Capital Trophy Wine Show 2003 - Bronze

ageing : 3 â€“ 5 years.

in the vineyard : 2002 Pinotage is a blend of Pinotage grapes coming from two different terroirs.
Terroir 1 â€“ Northern sloping vineyards lying next to the Berg River. The soil is a mixture of sand and larger pebbles; the subsoil iron rich loamy soil with a high clay content.
Terroir 2 â€“ Western sloping vineyards in an area with a very high annual rainfall compared to most of the areas in SA. Deep clayish dark red soils or â€œpudding soilsâ€ as professor Eben Archer said. Both vineyards drip irrigated.

about the harvest: The grapes were harvested at 26Â° Balling in February 2002.
Yield: 5-8 tons/ha.

in the cellar : All the grapes processed in the early morning. Direct inoculation of yeast after crushing/destemming. Tank 1 (terroir 1) were bleeded before inoculation i.e. 10% of juice removed to intensify the extracts of the wine. Both tanks were pumped over for 25 minutes every 3 hours. The free run was separated from the pomace and removed to the press at 2Â° Balling. Alcoholic fermentation was completed in tanks on inserstaves (100% French oak). The wine went through malolactic fermentation on the inserstaves after which it was racked. It matured in contact with the oak for 6 months after which it was bottled.

Diemersfontein Wine and Country Estate

Wellington
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