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# Diemersfontein Pinotage 2003

On the nose an explosion of mocha coffee, black chocolate and roasted nuts with undertones of caramelized banana and blackcurrant. The ripe subtle tannins create a wine to be drunk very young. This unique style of Pinotage is a perfect accompaniment to salmon, roast venison and even chocolate mouse.



**variety :** Pinotage | 100% Pinotage
**winery :** Diemersfontein Wine and Country Estate
**winemaker :** Bertus Fourie
**wine of origin :** Coastal
**analysis :** **alc :** 13.87 % vol **rs :** 1.9 g/l **pH :** 3.52 **ta :** 5.3 g/l
**type :** Red **style :** Dry **body :** Full **wooded**
**pack :** Bottle

**in the vineyard :** Situation of vineyards: A blend of two different terroirs: Northern sloping vineyards lying next to the Berg River. The soils a mixture of sand and larger pebbles; the subsoil iron rich loamy with a high clay content. Western sloping vineyards in area with very high annual rainfall. Deep, clayish dark red soils. Both vineyards are drip irrigated.

**about the harvest:** Harvest Date: February 2003
Degrees balling at harvest: 26Â°Balling
Yield: 8 ton/ha

**in the cellar :** Cold soaking for 24 hours. Inoculation with yeast. Aerated pump overs every 3 hours for 25 minutes to extract sufficient colour, tannin and aroma. Pressed at 2Â° B and completed alcoholic fermentation on French oak inserstave. Malolactic fermentation on primary lees. Racked after malolactic fermentation and put back in the oak. Bottled first week of August 2003.

## Diemersfontein Wine and Country Estate

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