

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: 26°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 2°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.

