

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.



Diemersfontein Wine and Country Estate

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