



DIEMERSDAL

Pinotage Reserve 2015

Origin:	Durbanville; South Africa
Blend:	100% Pinotage
Analysis:	Alc: 14.73% RS: 2.5g/l Total Acid: 5.7g/l pH: 3.51
Terroir:	Slope: North-facing slopes Soil: Deep red Hutton Climate: Moderate with cooling sea breezes from the Atlantic Ocean
Viticulture:	Yield: 7t/ha Trellising: Trellis & Bush vines Age of vines: 19 & 40 years Irrigation: Dry-land conditions
Oenology:	These grapes were harvested at optimum phenolic ripeness. Grapes for this wine comes from 50% 42 year old bush vines and the other 50% from 22 year old trellised vines. Fermented in 1 ton open fermenters for 4 days at 26-28°C. Punch through and pumped over every 3 hours. 100% MLF completed spontaneously in 225L French oak barrels.
Maturation:	15 months wood maturation in 50% new 225L French oak barrels.
Winemaker's notes:	Full bodied with dark berry and plum flavours and well balanced with complex aromas from French Oak barrels. A wine with a long lingering finish.
Food suggestions:	Ostrich fillet with chocolate-chilli sauce, rack of lamb or a hearty beef stew should all pair well with this bold Pinotage.
Awards:	2014 vintage: Gold – Veritas Wine Awards '15 2014 vintage: Winner – Pinotage Top 10'15 2013 vintage: Winner – Absa Pinotage Top 10'14 2012 vintage: Runner-up – Absa Pinotage Top 10 '13 2011 vintage: Grand Prix Trophy – Michelangelo International Wine Awards '11 2011 vintage: Sue van Wyk Pinotage Trophy – Michelangelo International Wine Awards '11 2011 vintage: Gran D'Or – Michelangelo International Wine Awards '12 2010 vintage: ABSA Pinotage Top 10 '11 2010 vintage: DOUBLE GOLD – Michelangelo International '11 2010 vintage: Sue van Wyk Pinotage Trophy – Michelangelo International Wine Awards '11