



DIEMERSDAL

Diemersdal Pinotage 2016

Origin:	Durbanville; South Africa
Blend:	100% Pinotage
Analysis:	Alc: 14.68% Total Acid: 6.3g/l RS: 2.4g/l pH: 3.52
Terroir:	Slope: North-facing slopes Soil: Deep red Hutton Climate: Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture:	Yield: 10-14 t/ha Trellising: 4 wire Perold Age of vines: 5 - 19 years Irrigation: Dry-land conditions
Oenology:	The grapes were harvested at optimum ripeness. Fermentation in open-fermenters for 5-7 days at 26°C to 28°C. Punch through every 4 hours pressed at 5° Balling. 100% MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels.
Maturation:	10 months oak maturation in 30% new 225L French oak barrels.
Winemaker's notes:	This wine shows a complex nose of red fruits, vanilla, exotic spices, and rich dark chocolate aromas. The palate is full flavoured and smoothly textured with oriental spice, chocolate and roasted banana flavours. Our Pinotage is ready to drink, but will also benefit for another 5 years' cellaring.
Food suggestions:	Lamb-knuckle or oxtail stew with sun-dried tomatoes.
Awards:	2014 vintage: Silver - Veritas Wine Awards '15 2014 vintage: Silver - Michelangelo Int'l '15 2014 vintage: 4* John Platter rating 2013 vintage: Gold - Michelangelo Int'l '15 2013 vintage: ABSA Pinotage Top 20 '14 2012 vintage: ABSA Pinotage Top 10 '13 2011 vintage: ABSA Pinotage Top 10 '12 2009 vintage: Gold - Michelangelo Int'l '10

