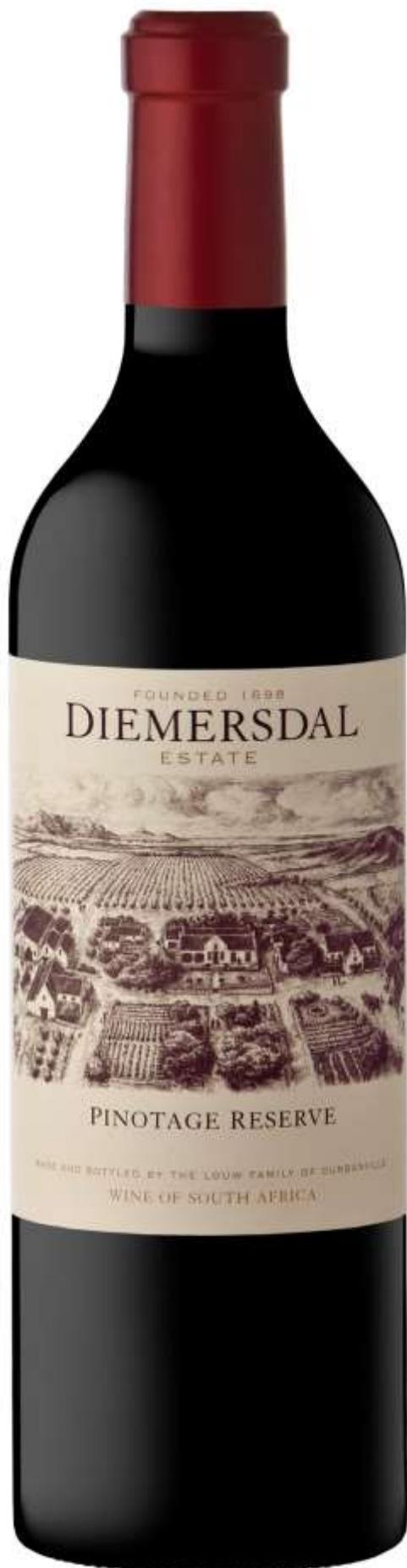




# DIEMERSDAL

## Pinotage Reserve 2016



**Origin:** Durbanville; South Africa

**Blend:** 100% Pinotage

**Analysis:**

<b>Alc:</b>	15.48%
<b>RS:</b>	2.5g/l
<b>Total Acid:</b>	6.1g/l
<b>pH:</b>	3.51

**Terroir:**

<b>Slope:</b>	North-facing slopes
<b>Soil:</b>	Deep red Hutton
<b>Climate:</b>	Moderate with cooling sea breezes from the Atlantic Ocean

**Viticulture:**

<b>Yield:</b>	7t/ha
<b>Trellising:</b>	Trellis & Bush vines
<b>Age of vines:</b>	23 & 43years
<b>Irrigation:</b>	Dry-land conditions

### Oenology:

These grapes were harvested at optimum phenolic ripeness. Grapes for this wine comes from 50% 43 year old bush vines and the other 50% from 23 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:

16 months wood maturation in 60% 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:

2015 vintage: Winner – Pinotage Top 10'16  
2015 vintage: Gold – Veritas Wine Awards '16  
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