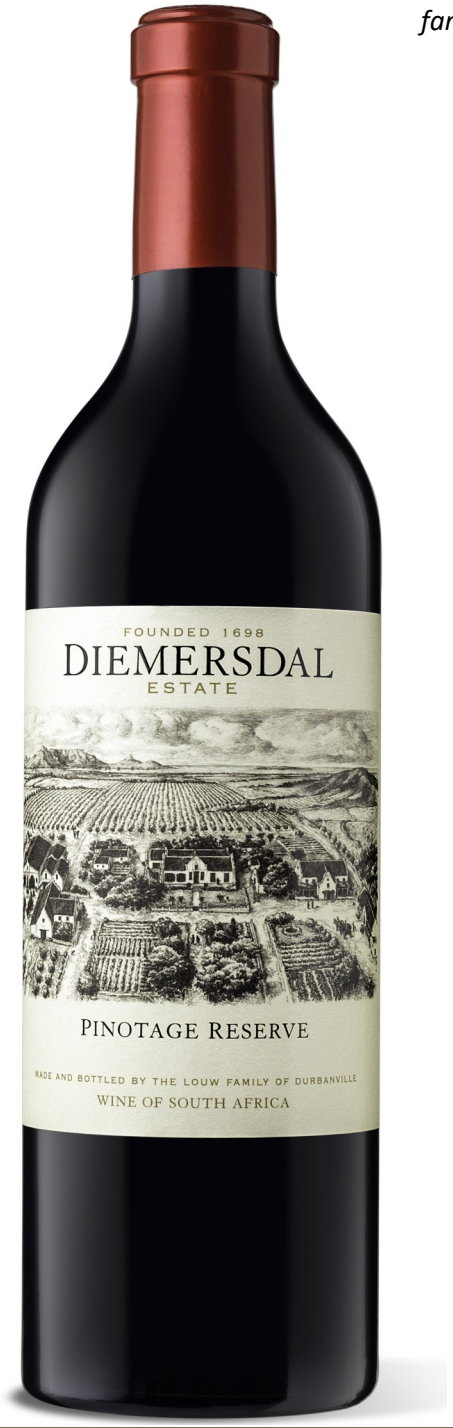
ANNO 1698

DIEMERSDAL

Diemersdal Pinotage Reserve 2020

South Africa's most famous home-grown grape variety has been suited to the Durbanville area for decades, the cool coastal climate bringing a ream of fresh complexity to this famous red wine. This is one of Diemersdal stalwart red wines, half of which is crafted from the oldest block of dryland bush-vines on the estate and represents a cherished part of the Louw family's wine-making heritage.



Origin:	Durbanville; South Africa	
Blend:	100% Pinotage	
Analysis:	**Alc:**	14.22%
	Total Acid:	5.5 g/l
	RS:	3.3 g/l
	pH:	3.62
Viticulture:	**Yield:**	7-10 t/ha
	Trellising:	4 wire Perold & Bushvines
	Age of vines:	24 & 44 years

Terroir:
A combination of old and new. The Pinotage grapes come from a 44-year-old bush vine and 24-year-old trellised vines. The vines are rooted in deep red Hutton soils on north-facing slopes, catching the southerly breezes of summer and the frontal winds that punish the Cape from the north in winter. Cool growing conditions on exposed aspects, as well as the practise of dryland farming, sees the fruit develop slowly, drawing maximum variety expression on the vine. The result is tight bunches of small berries, ideal for making wines of structure, elegance and refinement.

Oenology:
These grapes were harvested at optimum phenolic ripeness. Grapes for this wine comes from 44 year old bush vines and 24 year old trellised vines. Fermented in 1 ton open fermenters for 4 days at 26-28ºC. Punch through and pumped over every 3 hours. 100% MLF completed spontaneously in 225L French oak barrels.

Maturation:
16 months wood maturation in 40% 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.