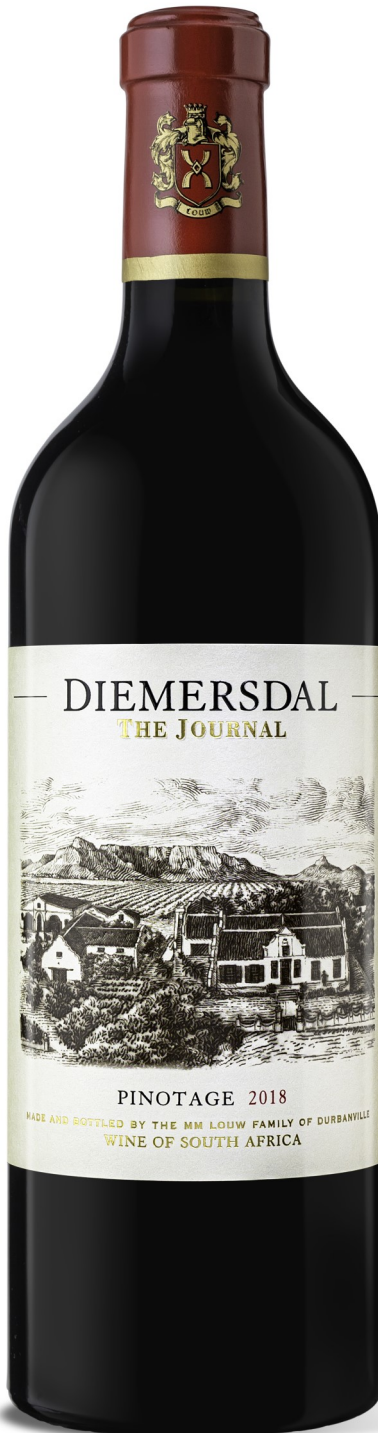




DIEMERSDAL

Diemersdal The Journal Pinotage 2018

The Journal represents the ultimate expression of Diemersdal terroir, the farm where six generations of the Louw family have been cultivating grapes for the making of fine wines. The Journal implies the continuous, the living and the evolving. It ensures the events of time are captured and recorded as momenta - reminders of generations past and a reference for generations to come. The supreme quality of this range and the craftsmanship with which The Journal wines are made, these are the result of Diemersdal's tradition and its previous generations of wine farmers.



Origin: Durbanville; South Africa

Blend: 100% Pinotage

Analysis:

Alc:	14.73%
Total Acid:	6.0 g/l
RS:	3.3 g/l
pH:	3.50

Viticulture:

Yield:	7-9 t/ha
Trellising:	4 wire Perold
Age of vines:	18-29 years

Terroir:

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:

Durbanville 25 Year old, trellised dryland Pinotage were carefully hand harvested at 26Balling. On a selected component of these grapes, the berries were individually removed and whole berry fermentation took place in closed 500L French oak rotating barrels. Fermentation was very slow at cooler temperature with twice a day rolling of the barrels. The balance of the grapes were traditionally crushed and fermented in 1 ton open fermenters at 24-28C and punched down and pumps over every 3 hours. The wines were pressed at 5 Balling and completed fermentation and malolactic fermentation in older French oak barrels before racking. Intense and bold red berry flavours with great complexity and savoury spicy notes as well as soft and velvety tannins.

Maturation:

22 months oak maturation in 60% first fill 225L French oak barrels.

Winemaker's notes:

The whole berry fermentation resulted in intense and bold red berry flavours. Great complexity with savoury and spice notes as well as soft and velvety tannins.

Food suggestions:

Classic "old-world" dishes such as roast lamb with fresh garden vegetables.