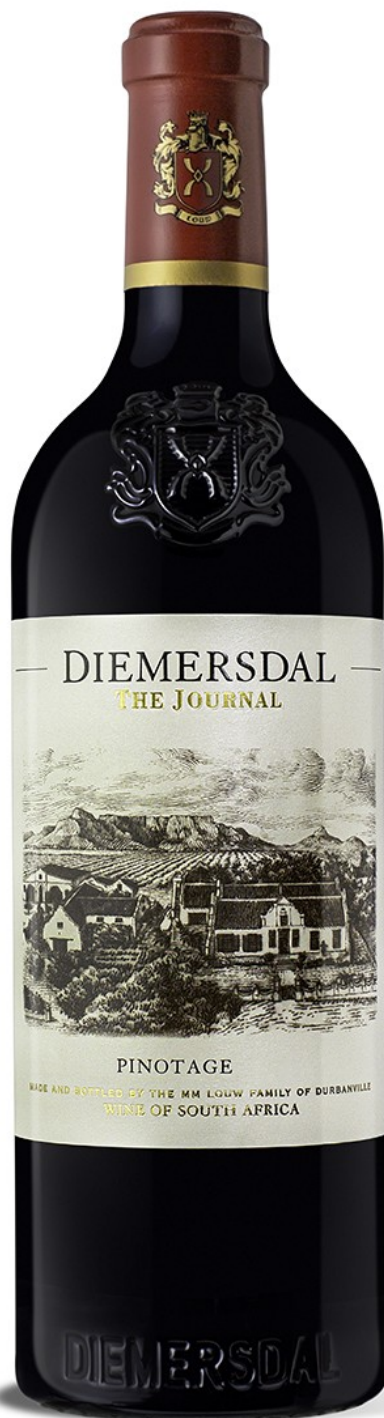




DIEMERSDAL

Diemersdal The Journal Pinotage 2022

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:	15.1 %
Total Acid:	5.5 g/l
RS:	1.5 g/l
pH:	3.75

Viticulture:

Yield:	5 t/ha
Trellising:	Bush vines
Age of vines:	48 years

Terroir:

The Durbanville 48-Year-old bush 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:

The tight bunches of small berries, ideal for making wines of structure, elegance and refinement. Carefully hand harvested at 26 Belling. The grapes are crushed and fermented in 1-ton open French oak "kuipe" at 25-28C. Malolactic fermentation in older French oak barrels before racking. A portion whole berry fermentation resulted in intenseness and complexity on the nose.

Maturation:

The wine matured for 22 months in 100% new 225l French oak barrels.

Winemaker's notes:

This wine delivers intense and bold red berry flavours with great complexity with savoury and spicy notes as well as soft and velvety tannins.

Food suggestions:

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