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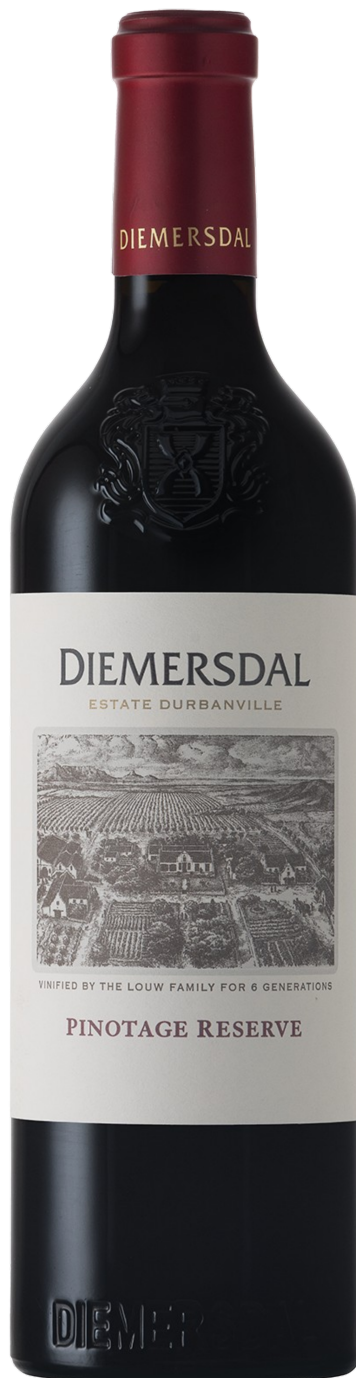


1698

DIEMERSDAL

Diemersdal Pinotage Reserve 2024

South Africa's most famous home-grown grape variety has been suited to the Durbanville area for decades, the cool coastal climate bringing a realm of fresh complexity to this famous red wine. This is one of Diemersdal stalwart red wines that represents a cherished part of the Louw family's wine-making heritage.



Origin: Durbanville; South Africa

Blend: 100% Pinotage

Analysis:

Alc:	14.61%
Total Acid:	6.2 g/l
RS:	2.4 g/l
pH:	3.50

Viticulture:

Yield:	7-10 t/ha
Trellising:	4 wire Perold
Age of vines:	28 years

Terroir:

The Pinotage grapes come from 28-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 an 28 year old trellised vines. Fermented in 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 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.