

Diemersdal Pinotage Reserve 2016

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



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family's wine-making heritage.

Origin:	Durbanville; South Africa	
Blend:	100% Pinotage	
Analysis:	Alc: Total Acid: RS: pH:	15.48% 6.1 g/l 2.5 g/l 3.51
Viticulture:	Yield: Trellising: Age of vines:	7 t/ha 4 wire Perold & Bushvines 23 & 43 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:

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.

Accolades:

Gold—Veritas Wine Awards 2017 Double Gold—Michelangelo International Wine Awards 2017