

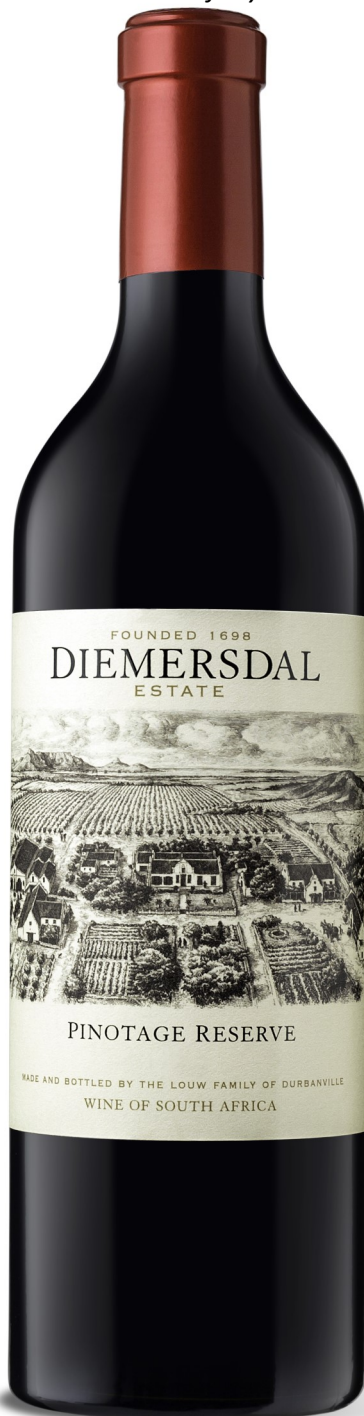
ANNO 1698



DIEMERSDAL

Diemersdal Pinotage Reserve 2019

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, 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:	14.54%
Total Acid:	6.0 g/l
RS:	2.1 g/l
pH:	3.51

Viticulture:

Yield:	7 t/ha
Trellising:	4 wire Perold & Bushvines
Age of vines:	26 & 46 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 46 year old bush vines and 26 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 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.