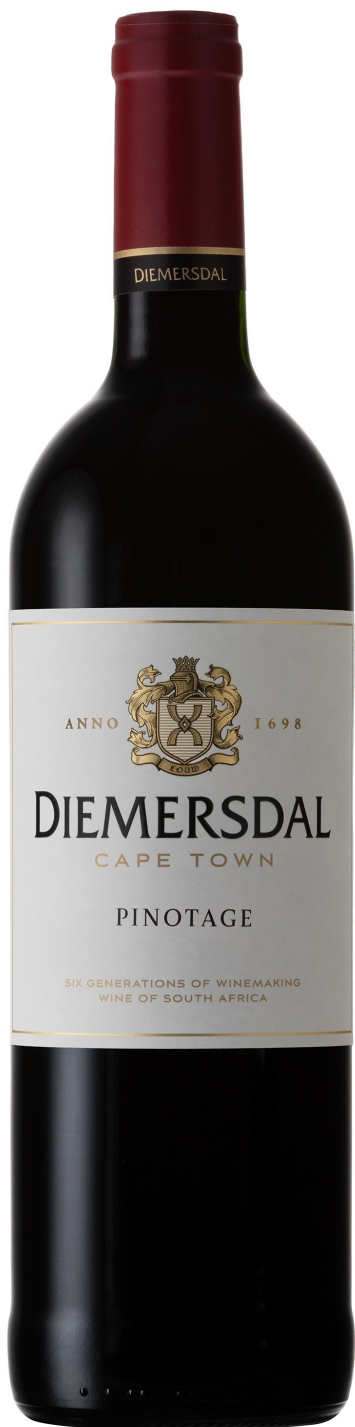




DIEMERSDAL

Diemersdal Pinotage 2025



Origin: Cape Town, South Africa

Blend: 100% Pinotage

Analysis:

Alc:	14.45%
Total Acid:	6.2 g/l
RS:	3.6 g/l
pH:	3.48

Viticulture:

Yield:	10-14 t/ha
Trellising:	4 wire Perold
Age of vines:	13-28 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:

Grapes were harvested at optimum ripeness and fermented in open fermenters for 5–7 days at 26–28°C. Thirty percent of the fruit underwent whole-bunch fermentation alongside 70% destemmed and crushed grapes. Pump-overs were performed three times daily to ensure gentle tannin extraction. Malolactic fermentation completed spontaneously in tank, after which the wine was transferred to alternative French oak for ageing.

Maturation:

14 months on French oak staves.

Winemaker's notes:

A captivating nose of red cherry, dried florals and sour cherry is lifted by subtle hints of vanilla. On the palate, the wine is full-flavoured and smoothly textured, with a generous expression of red fruits and ripe cherries. Approachable and enjoyable now, it will reward patience with further complexity over the next five years.

Food suggestions:

Lamb-knuckle or oxtail stew with sun-dried tomatoes