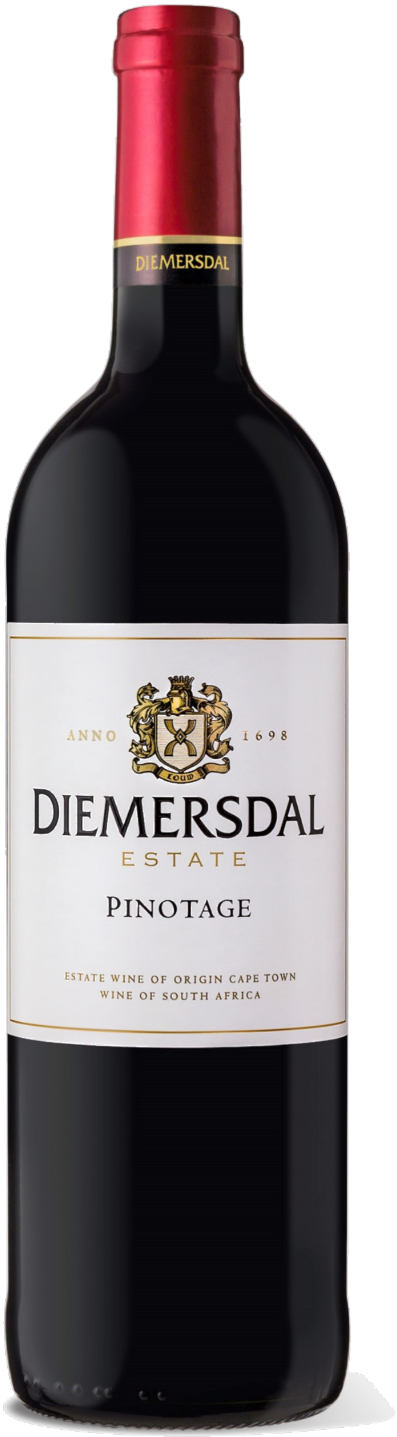
ANNO 1698

DIEMERSDAL

Diemersdal Pinotage 2018



Origin:	Durbanville; South Africa	
Blend:	100% Pinotage	
Analysis:	**Alc:**	14.63%
	Total Acid:	6.1 g/l
	RS:	1.7 g/l
	pH:	3.43
Viticulture:	**Yield:**	10-14 t/ha
	Trellising:	4 wire Perold
	Age of vines:	7-22 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:
The grapes were harvested at optimum ripeness. Fermentation in open-fermenters for 5-7 days at 26ºC to 28ºC. Punch through every 4 hours pressed at 5º Balling. 100% MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels.

Maturation:
12-16 months oak maturation in 30% new 225L French oak barrels.

Winemaker's notes:
This wine shows a complex nose of red fruits, vanilla, exotic spices, and rich dark chocolate aromas. The palate is full flavoured and smoothly textured with oriental spice, chocolate and roasted banana flavours. Our Pinotage is ready to drink, but will also benefit for another 5 years' cellaring.

Food suggestions:
Lamb-knuckle or oxtail stew with sun-dried tomatoes

Accolades:
Vintage 2017: Gold—Veritas Wine Awards 2017