



DIEMERSFONTEIN

Pinotage

There exists a passion at Diemersfontein that is impossible to overlook.

The Diemersfontein range of wines encapsulates the magnificence, elegance and grace of this estate and the passion of its people, and makes every sip of our wines a magical experience.

INFORMATION

VINTAGE:	2018
CULTIVAR:	100% Pinotage
WINE OF ORIGIN:	Wellington
HARVEST DATE:	February 2018
YIELD:	6 ton/ha

VINIFICATION

Degrees balling at harvest: 24 – 26 °B.
Cold soaking for 12 hours. Inoculation with yeast. Aerated pump overs every 3 hours for 25 minutes to extract sufficient colour, tannin and aroma. Pressed at 2.5 °B and completed alcoholic fermentation on French oak insertstave. Malolactic fermentation was completed on the primary lees and staves. Racked after malolactic fermentation and put back on oak staves for 6 months.

TASTING NOTES

On the nose rich dark chocolate and powerful freshly brewed coffee styling, with a hint of mint and baked plums. The palate shows distinct characters of coffee and chocolate, which is balanced with smooth velvety tannins and a lingering aftertaste.

FOOD PAIRING

Although this wine is a great partner to rich lamb casseroles and gentle Malay curries, the best companion for this wine is a rich, decadent chocolate dessert like Molten chocolate lava cake or Chocolate Pecan brownie, absolute heaven!

ANALYSIS

ALC: 14% TA: 5.6g/l pH: 3.57 RS: 4.0g/l

