



ANNO  1698

DIEMERSDAL

Pinotage 2010

Origin: Durbanville; South Africa

Blend: 100% Pinotage

Analysis:

Alc:	14.15%
Total Acid:	6.1g/l
RS:	2.4g/l
pH:	3.59

Terroir:

Slope:	North-facing slopes
Soil:	Deep red Hutton
Climate:	Moderate with cooling sea breezes from the Atlantic Ocean.

Viticulture:

Yield:	10-14 t/ha
Trellising:	4 wire Perold
Age of vines:	12 years
Irrigation:	Dry-land conditions

Oenology:

The grapes were harvested at optimum ripeness. Fermentation in open-fermenters for 5-7 days at 26°C to 28°C. Punch through every 4 hours pressed at 5° Balling. 100% MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels.

Maturation:

14 months oak maturation in 40% 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.

Awards:

2009 vintage: Gold – Michelangelo Int'l 2010
2009 vintage: 4 Stars - Wine Magazine June 2010
2009 vintage: 4½ Stars - John Platter Wine Guide'10
2008 vintage: Top Ten Pinotage - Wine Magazine