

Pinotage, Diemersfontein

Wellington, South africa



Product code	DN02ZZRC
Grapes	Pinotage
Country	SOUTH AFRICA
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Diemersfontein
Vintage	2022



Producer

The Diemersfontein estate has been in the Sonnenberg family since the early 1940s and is today run by David and his wife Sue. The 183 hectare property is situated 70 kilometres north east of Cape Town in Wellington in the Western Cape Winelands. David's father, Richard, planted the first vines in the 1970s on the alluvial terraces that as well as the granite slopes that are found higher up in the Haweka Mountains. The climate is Mediterranean-like with warm summers and cool breezes coming off the Atlantic to cool the vineyards around harvest time. In 2000, David built the estate's own winery and head maker Francois Roode has been in charge for the past 16 years. Both the Chenin Blanc and Pinotage are tank fermented with the Pinotage being made in tanks with oak staves to give an extra layer of flavour and complexity.

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

Viticulture

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Winemaking

Cold soaking for 12 hours. Inoculation with yeasts. Aerated pump overs every 3 hours for 25 minutes to extract sufficient

colour tannin and aroma. Pressed at 25 degree balling and completes alcoholic fermentation on French oak inserstave. Malolactic fermentation was completed on the primary less and staves. Racked after fermentation and put back on the staves for 6 months.