



DIEMERSFONTEIN
WINES

'THE PRODIGY' PINOTAGE 2018

VINIFICATION

Pinotage grapes were harvested from various sites in Wellington at optimum ripeness, destalked, slightly crushed and vinified in stainless steel tanks. Fermentation happened over 7 days then pressed and after 30 days completed MLF in tank. The wine was racked and aged for 10 months on French oak staves.

TASTING NOTES

Diemersfontein The Prodigy Pinotage emanate rich flavours of dark red fruit like mulberry and black berry on the nose followed by strawberry, cherry and plum on the palate all wrapped in a subtle hint of a well-balanced oak component.

FOOD PAIRING

South African staples, Bobotie, Bunny Chow and Braai, all beg for a glass of Pinotage. Its versatility makes it a great partner with roast duck, lamb casseroles and even Chocolate soufflé.

INFORMATION & ANALYSIS

Vintage:	2018
Cultivar:	95% Pinotage 5% Shiraz
Harvest Date:	February 2018
Wine of Origin:	Western Cape
Yield:	8 ton / hectare
ALC:	14 % VOL
TA:	5.4 g/l
pH:	3.67
Res:	2.4 g/l



THE PRODIGY, BY DEFINITION, REFERS TO A YOUNG PERSON WITH EXCEPTIONAL QUALITIES OR ABILITIES. THE SAME ATTRIBUTES THAT YOU WILL FIND IN THIS JOYOUS PINOTAGE WINE.

UNLIKE HIS OLDER SIBLINGS, THE ORIGINAL DIEMERSFONTEIN 'COFFEE/CHOCOLATE' STYLE PINOTAGE AND THE DIEMERSFONTEIN CARPE DIEM RESERVE PINOTAGE, THIS WINE EXUDES THE UNIQUE, YOUTHFUL AND VIBRANT CHARACTERISTICS OF THIS TRULY SOUTH AFRICAN VARIETAL.



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