



DIEMERSFONTEIN
WINES

'HARLEQUIN' SHIRAZ/PINOTAGE 2019

VINIFICATION

Grapes were harvested at optimum ripeness levels and vinified separately. The Shiraz was matured in 3rd and 4th fill French oak barrels and the Pinotage on French oak staves for 12 months. After a few sample blends the perfect combination Shiraz and Pinotage was found to express both characters.

TASTING NOTES

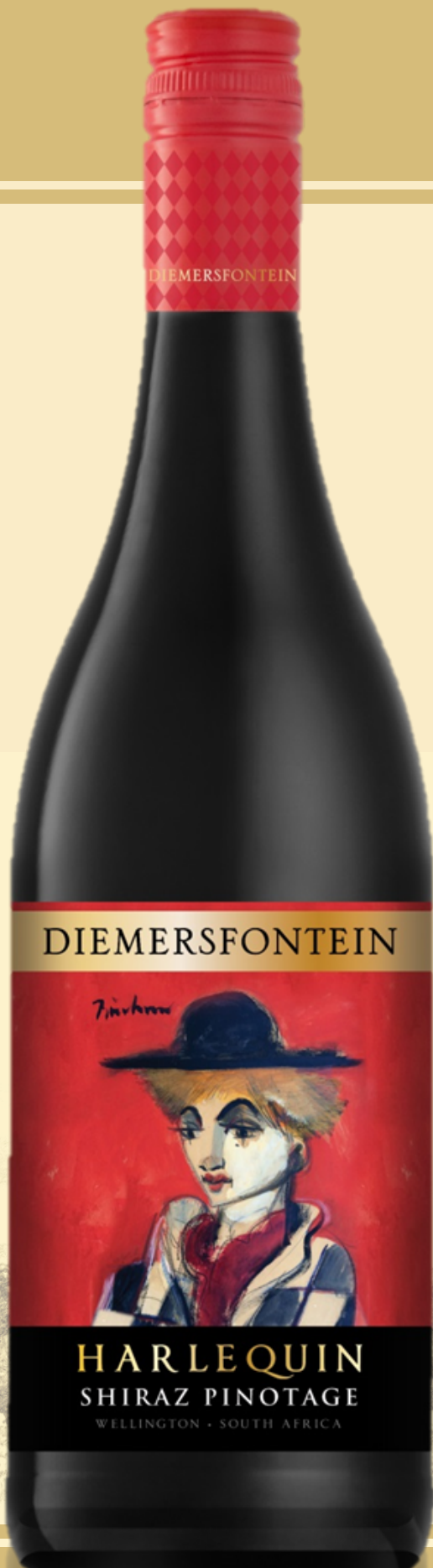
This blend of Shiraz and Pinotage will spice up your day with blackcurrant and plum notes and hints of mocha. A delicious mouthful of sweet fruit and mouth filling juicy tannin.

FOOD PAIRING

Although this wine is a great partner to rich lamb casseroles and gentle Malay curries, this wine makes the best companion to a typical South African braai.

INFORMATION & ANALYSIS

Vintage:	2019
Cultivar:	65% Shiraz 35% Pinotage
Harvest Date:	February 2018
Wine of Origin:	Western Cape
Yield:	10 ton / hectare
ALC:	14 % VOL
TA:	5.41 g/l
pH:	3.60
Res:	3.5 g/l



'WOULD THAT PAINTING NOT MAKE A BEAUTIFUL WINE LABEL?'

SUE SONNENBERG SAID TO HUSBAND, DAVID ONE NIGHT. IT WASN'T TOO LONG AFTER THAT MOMENTOUS NIGHT THAT THE ICONIC CARL BÜCHNER'S HARLEQUIN DEPICTION ON THE WALL IN THEIR DINING ROOM, BECAME THE STORY BEHIND THIS RED BLEND.

THIS WINE SALUTES THE MEMORY OF THIS EXEMPLARY ARTIST AND SALES OF THIS WINE WILL ALSO GENERATE A SMALL FUND FOR EMERGING ARTISTS IN COLLABORATION WITH THE ASSOCIATION OF ARTS IN PRETORIA.



www.diemersfontein.co.za