



DIEMERSFONTEIN
WINES

HARLEQUIN 2022

ABOUT DIEMERSFONTEIN

There exists a passion at Diemersfontein that is impossible to overlook, with a range of wines that encapsulates the magnificence, elegance and grace of this estate and the passion of its people, making every sip of our wines a magical experience.

WINEMAKING

Shiraz and Pinotage grapes are harvested at optimal ripeness. Each cultivar is vinified in steel tanks separately for up to 6 days. The shiraz fraction is kept unoaked to maintain the dark fruit and spice characteristics and the Pinotage fraction is matured on French oak staves in tank for up to 8 months. After a few sample blends the perfect combination of Shiraz and Pinotage was found.

TASTING NOTES

This blend of Shiraz and Pinotage leads with blackcurrant, plum and mocha on the nose. With delicious sweet dark fruit and mouth filling juicy tannins on the palate and finish.

FOOD PAIRING

Although this wine is a great partner for rich lamb casseroles and gentle Malay curries, it also makes a great companion to a typical braais.

COMPONENTS: 65% Shiraz, 35% Pinotage

WINE OF ORIGIN: Western Cape

HARVEST DATE: February 2022

YIELD: 6 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 5 years

TEMPERATURE: Serve between 15°C to 20°C

ALCOHOL: 13.79 % **RESIDUAL SUGAR:** 1.91 g/l

TOTAL ACIDITY: 5.45 g/l **PH:** 3.60

ENERGY: (100 ml) E = 337 kJ / 81 Kcal

PACKAGING: 1175g per 750ml bottle

NUTRITIONAL INFORMATION:



www.diemersfontein.co.za



Diemersfontein Wine Estate



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