



DIEMERSFONTEIN
WINES



THE ORIGINAL PINOTAGE 2023

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

Cold soaking for 12 hours. Inoculation with yeast. Aerated pump overs every 3 hours for 25 minutes to extract sufficient colour, tannin and aroma. Pressed at 2.5 °B and completed alcoholic fermentation on French oak insertstave. Malolactic fermentation was completed on the primary lees and staves. Racked after malolactic fermentation and put back on oak staves for 6 months.

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.

FOOD PAIRING

Although this wine is a great partner to rich lamb casseroles and gentle Malay curries, the best companion for this wine is a rich, decadent chocolate dessert like Molten chocolate lava cake or Chocolate Pecan brownie, absolute heaven!

COMPONENTS: 100% Pinotage

WINE OF ORIGIN: Wellington

HARVEST DATE: February 2023

YIELD: 6 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 7 years

TEMPERATURE: Serve between 15°C to 20°C

ALCOHOL: 14.0 % **RESIDUAL SUGAR:** 2.0 g/l

TOTAL ACIDITY: 5.0 g/l **PH:** 3.72

ENERGY: (100 ml) E = 352 kJ / 85 Kcal

PACKAGING: 1230g per 750ml bottle

NUTRITIONAL INFORMATION:



www.diemersfontein.co.za



Diemersfontein Wine Estate



@diemersfonteinwine