



DIEMERSFONTEIN
WINES



THE ORIGINAL PINOTAGE 2024

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 inserstave. 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 2024		
YIELD:	6 Tonnes per Hectare		
AGEING POTENTIAL:	Mature for up to 7 years		
TEMPERATURE:	Serve between 15°C to 20°C		
ALCOHOL:	14.40 %	RESIDUAL SUGAR:	2.5 g/l
TOTAL ACIDITY:	5.08 g/l	PH:	3.60
ENERGY:	(100 ml) E = 352 kJ / 85 Kcal		
PACKAGING:	1230g per 750ml bottle		
NUTRITIONAL INFORMATION:			