



THE PRODIGY 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

Pinotage grapes were harvested from various sites in the Western Cape at optimum ripeness, grapes are destalked, crushed and vinified in stainless steel tanks. Fermentation took place over a 7 day period, after which tank is pressed and return to undergo Malolactic fermentation. Once complete the wine is stabilised and stored until bottling.

TASTING NOTES

The Prodigy Pinotage emanates rich flavours of dark red fruit like mulberry and blackberry on the nose, followed by strawberry, cherry and plum on the palate. A delicate well balanced tannin structure follows through on the finish.

FOOD PAIRING

This wine pairs well with traditional braais or bobotie, roast duck or lamb and even (dark) chocolate soufflé. Anything that makes you a happy Diemersfontein Pinotage fan.



DIEMERSFONTEIN
WINES

COMPONENTS: 100% Pinotage

WINE OF ORIGIN: Western Cape

HARVEST DATE: February 2024

YIELD: 7 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 5 years

TEMPERATURE: Serve between 15°C to 20°C

ALCOHOL: 14.40 % **RESIDUAL SUGAR:** 3.3 g/l

TOTAL ACIDITY: 5.02 g/l **PH:** 3.53

ENERGY: (100 ml) E = 353 kJ / 85 Kcal

PACKAGING: 1175g per 750ml bottle

NUTRITIONAL INFORMATION:

