



DIEMERSFONTEIN
WINES

THE SWEET NOTE 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

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. 15% of the total blend is The Original Coffee Pinotage that is aged for 8 months on French oak staves.

TASTING NOTES

This wine is specifically crafted to showcase aromas of dark fruit, mulberry and blackberry, with just enough sweetness in the palate. Delicate notes of roasted coffee bean on the nose followed by flavours of plum, finishing with beautiful soft tannins.

FOOD PAIRING

This wine can be paired with rich hearty dishes such as stews and curries alternatively, roast leg of lamb or a traditional braai.

COMPONENTS: 100% Pinotage

WINE OF ORIGIN: Western Cape

HARVEST DATE: February 2023

YIELD: 8 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 5 years

TEMPERATURE: Serve between 15°C to 20°C

ALCOHOL: 13.63 % **RESIDUAL SUGAR:** 41.9 g/l

TOTAL ACIDITY: 4.6 g/l **PH:** 3.83

ENERGY: (100 ml) E = 400 kJ / 96 Kcal

PACKAGING: 1230g per 750ml bottle

NUTRITIONAL INFORMATION:



www.diemersfontein.co.za



Diemersfontein Wine Estate



@diemersfonteinwine