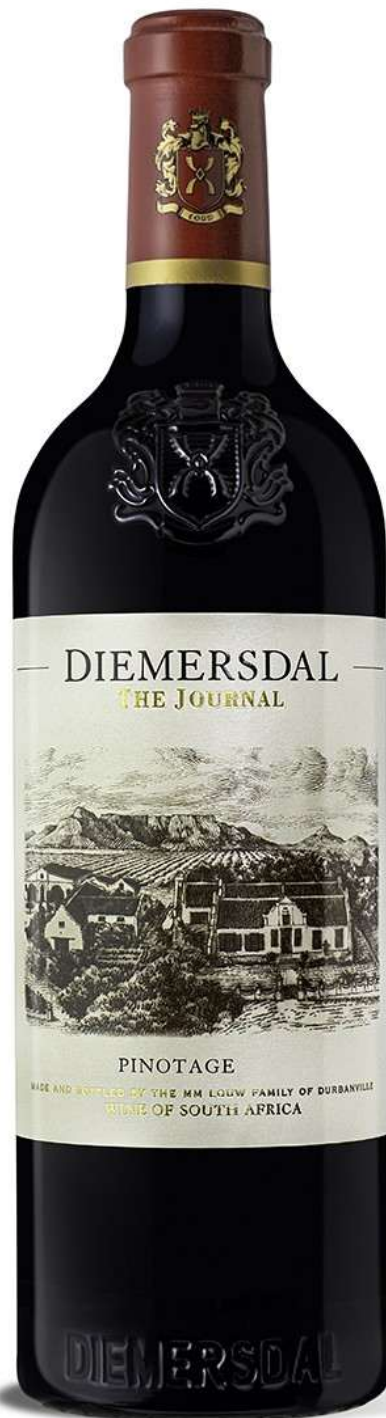


DIEMERSDAL

Diemersdal The Journal Pinotage 2024

The Journal represents the ultimate expression of Diemersdal terroir, the farm where six generations of the Louw family have been cultivating grapes for the making of fine wines. The Journal implies the continuous, the living and the evolving. It ensures the events of time are captured and recorded as momenta - reminders of generations past and a reference for generations to come. The supreme quality of this range and the craftsmanship with which The Journal wines are made, these are the result of Diemersdal's tradition and its previous generations of wine farmers.



Origin: Durbanville; South Africa

Blend: 100% Pinotage

Analysis:	Alc:	15.20 %
	Total Acid:	6.1 g/l
	RS:	2.0 g/l
	pH:	3.61

Viticulture:	Yield:	5 t/ha
	Trellising:	Bush vines
	Age of vines:	50 years

Terroir:

The Durbanville 50-Year-old bush vines are rooted in deep red Hutton soils on north-facing slopes, catching the southerly breezes of summer and the frontal winds that punish the Cape from the north in winter. Cool growing conditions on exposed aspects, as well as the practise of dryland farming, sees the fruit develop slowly, drawing maximum variety expression on the vine. The result is tight bunches of small berries, ideal for making wines of structure, elegance and refinement.

Oenology:

The tight bunches of small berries, ideal for making wines of structure, elegance and refinement. Carefully hand harvested at 26 Balling. The grapes are crushed and fermented in 1-ton open French oak "kuipe" at 25-28C. Post fermentation on skins for 10 days before pressed. Malolactic fermentation in older French oak barrels before racking.

Maturation:

The wine matured for 24 months in 100% new 225l French oak barrels.

Winemaker's notes:

Dark fruit, blackcurrant, concentrated volume on the palate with polished, elegant tannins and impressive fruit weight.

Food suggestions:

Classic "old-world" dishes such as roast lamb with fresh garden vegetables.