



Die Geschichte zum Kaffe / Schokoladen Pinotage.

Chocolate Coffee Pinotage

They call it "The people's Pinotage" Diemersfontein's flag carrier is the coffee - and - chocolate Pinotage ! "The Original" !

Since we developed it first in 2001, as a new and original style, it has taken wine lovers throughout the world (and we must say ourselves as well) by surprise and by storm ...

It is praised for its easy accessibility, its uniqueness, its wonderful rich coffee, smokey overtones on the nose - and yet the preservation of voluptuous fruit on the palate, along with spicy, cinnamon and chocolatey notes on the palate.

It is vivacious, versatile and velvety. Makes you sit up and smile at the company you are with. It can be paired with a range of different foods - from curries, to game meats, to dark chocolate desserts.

It appeals to new drinkers who have not, until then, been red wine enthusiasts - they find it an easy introduction to the world of red wine - a true midwife to drinking pleasure.

And many are the people who have said to us "you have shown us for the first time how wonderful Pinotage can be" . And yet many experienced wine drinkers choose it for being different, out of the ordinary, challenging convention. Because of its controversial different style - it raises strong feelings - some people feel the need to criticise it quite heavily - we don't mind that - but VERY few just ignore it ! Its very different from its sibling the more classic Carpe Diem Pinotage which has won the SA Red Wine Trophy at the International Wine Challenge - Owner David Sonnenberg comments : "I feel like the parent of two teenage daughters - one is a classically trained violinist who dresses modestly and pulls the crowds in the exclusive concert halls; the other , a mini-skirted and occasionally provocative pop star who wows the younger generation but has fans of all ages".

This wine has its own fanclub - it inspires loyalty, passion - and dare we say it - some seriously committed regular imbibers !!





PINOTAGE ON TAP

Thousands wish to come and celebrate its new vintage launched at our funfilled party - Pinotage-on-Tap - each year. It has been called the best party in the winelands calendar. It's a young wine - made to be drunk early. We bottle it each year in July or August - after an oaky immersion for just five months. It's ready very soon thereafter - and we believe although it will last longer - it's at its best in the first year or two. But generally its fans don't wait that long. Each year we taste some vintage variation, and the fans argue about their favourites and the merits of each. But we will always maintain the essential features of the wine - the consistency that comes from using the highest quality grapes from the Wellington region and the same fermentation and oak maturation procedures each year.

It has had quite a reception across its now six vintages - starting off immediately in the ABSA Top Ten - it has won Trophy at the Michelangelo International Wine Trophy for best Pinotage, silver at the Wine Style Asia, Silver in Nova Scotia, Michelangelo Gold for the 2006. But almost best of all - in April 2007, Neil Pendock christened it "The People's Pinotage" after his consumer survey in the South African Sunday Times found that it was the "overwhelming favourite" of all pinotages.

Diemersfontein Pinotage is at present available in twelve countries and in South Africa - in many outlets nationally - and from Diemersfontein's own home base in Wellington - the tasting room and Season's Restaurant - please refer to our agents and stockists information

Diemersfontein also sells delicious Pinotage Truffles which are made exclusively for the estate using the best of Belgian chocolate and (of course) the coffee/chocolate Pinotage

