

Diemersfontein Carpe Diem Pinotage 2002

Full, complex nose of raspberry, cherry and pencil shavings with an immediate sweetness of vanilla, butterscotch and toffee. The aroma follows through on the palate with undertones of sweet black fruit and banana. Ripe, silky tannins in combination with the sweet fruit create an accessible wine with a potential to mature well for 8 - 12 years.

Serve with casseroles, game and seared salmon.

variety : Pinotage | 100% Pinotage

winery : Diemersfontein Wine and Country Estate

winemaker : Bertus Fourie

wine of origin : Coastal

analysis : alc : 14.23 % vol rs : 2.5 g/l pH : 3.81 ta : 6.1 g/l

type : Red wooded

pack : Bottle

in the vineyard : Situation of vineyards: Grapes were harvested from a north facing vineyard, all bushvine. Due to a terrible south-eastern wind in September 2002 a lot of crop were damaged and little yield was left to ripen. Deep Glenrosa soils with a high clay capacity ensures good water retention – no irrigation was given.

about the harvest: Harvest Date: February 2002

Degree balling at harvest: 25°B

Yield: 4.5 t/ha

in the cellar : Harvested early in the morning. Bunches and berries were very small, which we believe ensured the high extract of the wine. The berries were –crushed– into and open fermenter and inoculated with yeast. Fermentation temperature at 27-29°C. Combined pumping over (15minutes) and punching down (10 minutes) every 3 hours. Pressed at 1°B After completion of primary fermentation inoculation with Lactic Bacteria. Addition of French oak staves at 1g/l. Malolactic Fermentation lasted approximately 6 weeks after which the wine was racked and barrelled. Maturation period of 15 months in 90% new oak (70: 30; French: American) and 10% 2nd fill barrels.



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