

## Diemersfontein Carpe Diem Shiraz 2002

Typical Shiraz: Burned rubber, empty matchbox and smoke with undertones of sweet black fruit. The tannins are dominant but sweet and in combination with the fruit, create a wine which will benefit from maturation

**variety :** Shiraz | 100% Shiraz  
**winery :** Diemersfontein Wine and Country Estate  
**winemaker :** Bertus Fourie  
**wine of origin :** Coastal  
**analysis :** alc : 14.4 % vol   rs : 2.7 g/l   pH : 3.71   ta : 5.8 g/l  
**type :** Red   **wooded**  
**pack :** Bottle

**in the vineyard :** Situation of vineyards: South-eastern slopes. Mainly deep red sub soils with dark, sandy topsoil. Small bunches and a perfect balance between growth, vigor and yield

**about the harvest:** Harvest Date: February 2002  
Degree balling at harvest: 25Å°B  
Yield: 8 ton/ha

**in the cellar :** The grapes were harvested in two separate batches and fermented individually. Pre-fermentation cold soaking was given for 4 days before inoculation with yeast. The one batch was pumped over every 3 hours and the other batch fermented in an open fermenter and given combined pumping over and punch downs every 3 hours. The wine was racked after alcoholic fermentation and malolactic fermentation took place in contact with French oak staves (1,5g/L). The wine was barreled in two separate batches after malolactic fermentation â€” one batch in French oak and the other in American oak (100% new). After six months of barrel maturation all the barrels were tasted and compared. The best barrels were selected and the development of the wine was monitored. The barrels were blended and bottled after 15 months.



### Diemersfontein Wine and Country Estate

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