

## Diemersfontein Carpe Diem Cabernet Sauvignon 2003

2007 Decanter World Wine Awards - Bronze Medal

Veritas 2006 - Silver

Michelangelo Awards 2006 - Gold Medal

International Wine Challenge 2005 - Seal of Approval

Fairbairn Capital Trophy Wine Show 2005 - Trophy Winner

Wine Style Asia Awards 2004 - Silver

The first whiff: an explosion of all the black fruit one can think of. Followed by layers of complexity: sweet spice, cloves and green pepper with undertones of peppermint crisp chocolate. Soft, ripe and subtle tannins follow through on the palate to create a wine that is drinkable now, but will definitely benefit from another 10 - 15 years bottle maturation.

Serve with guinea fowl (or chicken), hearty casseroles or grilled rosemary-flavoured lamb.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Diemersfontein Wine and Country Estate

**winemaker :** Bertus Fourie

**wine of origin :** Coastal

**analysis :** alc : 14.56 % vol rs : 2.8 g/l pH : 3.7 ta : 6.0 g/l

**type :** Red **style :** Dry **body :** Full **wooded**

**pack :** Bottle **closure :** Cork

2007 Decanter World Wine Awards - Bronze Medal

Veritas 2006 - Silver

Michelangelo Awards 2006 - Gold Medal

International Wine Challenge 2005 - Seal of Approval

Fairbairn Capital Trophy Wine Show 2005 - Trophy Winner

Wine Style Asia Awards 2004 - Silver

**ageing :** Drink now or within 10 -15 years.

**in the vineyard :** Three different blocks, north and west facing slopes. Soil type mainly Oak leaf and Glenrosa. Vineyards were stressed in order to reduce the crop resulting in better extract.

**about the harvest:** Harvest date: February 2003

Yield: 3 - 5 tons/ha

Sugar at harvest: 26° Balling



### Diemersfontein Wine and Country Estate

Wellington

021 864 5050

[www.diemersfontein.co.za](http://www.diemersfontein.co.za)