

Diemersfontein Carpe Diem Shiraz 2003

International Wine Challenge 2005 - Bronze

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 : 14.0 % vol rs : 2.2 g/l pH : 3.69 ta : 5.6 g/l

type : Red wooded

pack : Bottle

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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 2003

Degree balling at harvest: 25Å° Balling

Yield: 8 ton/ha

in the cellar : 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 barrelled in two separate batches after malolactic fermentation – one batch in French oak and the other in American oak (100% new). The best 50 barrels were selected and stabilised.



Diemersfontein Wine and Country Estate

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