

Diemersfontein Carpe Diem Pinotage 2004

Old Mutual Trophy Wine Show 2006 - Silver

Full, complex nose of sweet black fruit, pencil shavings and vanilla with undertones of butterscotch. The aroma follows through on the palate with undertones of sweet black fruit and spice. Ripe, silky tannins in combination with the sweet fruit create an accessible wine.

Serve with casseroles, game and seared salmon.

variety : Pinotage | 100% Pinotage

winery : Diemersfontein Wine and Country Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 1.62 g/l pH : 3.55 ta : 5.63 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : This wine has a potential to mature well for 8 - 12 years.

in the vineyard : Situation of vineyards: Grapes were harvested from a north facing vineyard, all bushvine. Deep Glen Rosa soils with a high clay capacity ensure good water retention – no irrigation was given.

about the harvest: Sugar at harvest: 26° Balling. Harvested early in the morning.

in the cellar : Bunches and berries were very small, (average bunch weight approx. 125g) 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° Balling 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 100% new oak (70:30; French:American).



Diemersfontein Wine and Country Estate

Wellington

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