

## Diemersfontein Carpe Diem Malbec 2005

On the nose raspberry and plums with undertones of tobacco and butterscotch toffees, an elegant finish of fine velvety tannin.

Enjoy this wine with fine meat dishes like, duck breast and maple syrup, pork and honey mustard, and of course good company.

**variety :** Malbec | 90% Malbec, 10% Cabernet Franc

**winery :** Diemersfontein Wine and Country Estate

**winemaker :** Francois Roode/Brett Rightford

**wine of origin :**

**analysis :** alc : 13.9 % vol   rs : 2.2 g/l   pH : 3.6   ta : 6.0 g/l   va : 0.68 g/l   so2 : 95 mg/l   fso2 : 33 mg/l

**type :** Red   **style :** Dry   **taste :** Fruity   **wooded**

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

2008 Old Mutual Trophy Wine Show - Bronze Medal (75/100)

2007 Michelangelo International Wine Awards - Silver Medal

**ageing :** Cellar up to 2012.

**in the vineyard :** Deep soils with a high clay capacity ensure good water retention – supplemental irrigation was given.

**about the harvest:** Grapes were harvested from a north west facing trellised vineyard. Sugar at harvest: 26°B. Harvested early in the morning.

**in the cellar :** The berries were "crushed" into and inoculated with yeast. Fermentation temperature at 27 - 29°C. Combined pumping over and aerated racking ensured good extraction and colour stabilization. Fermented till dry on the skins, the wine was racked to new French barrels to complete MLF. Malolactic Fermentation lasted approximately 6 weeks after which the wine was racked and barreled. Maturation period off ±15 months. Cabernet Franc was treated in a similar light.



### Diemersfontein Wine and Country Estate

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