

Diemersfontein Carpe Diem Shiraz 2006

On the nose morello cherries and mulberry mix, with cloves, white pepper and a hint of pencil shavings. Palate is round and complex, spicy finish, lingering acidity backed by firm tannins.

To be enjoyed most with duck, 7 Thai spice and glazed with a cherry sauce.

variety : Shiraz | 100% Shiraz

winery : Diemersfontein Wine and Country Estate

winemaker : Bertus Fourie

wine of origin : Coastal

analysis : alc : 14.8 % vol rs : 1.93 g/l pH : 3.51 ta : 6.23 g/l

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

pack : Bottle **closure :** Cork

Veritas 2008 - Silver

2008 Old Mutual Trophy Wine Show - Bronze Medal (74/100)

ageing : Cellar for 5-10 years.

in the vineyard : Western slopes. Mainly deep red sub-soils with intermittent shale topsoil. Small bunches and a perfect balance between growth, vigour and yield..

about the harvest: Sugar at harvest: 25° B.

The grapes were harvested from select blocks on Diemersfontein.

in the cellar : Pre-fermentation cold soaking was given for 2 days before inoculation with yeast. The fermenting grapes were pumped over every 3 hours for 30 minutes. A portion of the fermenting juice was taken to new French oak barrels at 5° B. A further portion was fermented dry on the sinks, then rack to barrel. Malolactic fermentation took place in the barrel and the wine was racked twice there after. The wine matured for 15 months and bottled.



Diemersfontein Wine and Country Estate

Wellington

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