

Diemersfontein Carpe Diem Pinotage 2007

On the nose cherries and blueberries with sweet vanilla, caramelised banana and dark chocolate undertones followed by soft mouth filling tannin.

This wine lends itself to rich lamb casseroles and gentle Malay type curries.

variety : Pinotage | 100% Pinotage

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14.5 % vol rs : 1.93 g/l pH : 3.48 ta : 5.66 g/l

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

pack : Bottle **closure :** Cork

2009 Old Mutual Trophy Wine Show - Bronze medal (74/100)

in the vineyard : Grapes were harvested from a north facing vineyard, all bush vine. Deep Glenrosa soils with a high clay capacity ensure good water retention.

about the harvest: The grapes were harvested early in the morning with sugar at 25° B. Bunches and berries were very small, (average bunch weight approx. 125g) which we believe ensured the high extract of the wine.

in the cellar : The berries were "crushed" into an open fermenter and inoculated with yeast. Fermentation temperature at 27° - 29° C. Combined pumping over (15 minutes) and punching down (10 minutes) every 3 hours. Pressed at 2° B after completion of primary fermentation. Inoculation with Lactic Bacteria. Malolactic Fermentation happened in the barrel and lasted approximately 6 weeks after which the wine was racked and returned to barrel for maturation period of 15 months in 80% new oak (70:30; French: American).



Diemersfontein Wine and Country Estate

Wellington

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