

Diemersfontein Carpe Diem Cabernet Sauvignon 2007

Red currents and plum on the nose with a subtle spicing of clove and dried thyme. Warm vanilla creaminess to finish of on the palate, rich plum with salty, savoury finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode and Brett Rightford

wine of origin : Wellington

analysis : alc : 14.5 % vol rs : 2.48 g/l pH : 3.70 ta : 5.90 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

ageing : A fine mouth filling tannin ensure good aging potential.

in the vineyard : Three different blocks, north and west facing slopes. Soil type mainly Oak leaf and Glenrosa. Vineyards were stressed in order to reduce the crop resulting in better extract.

about the harvest: Grapes were harvested in 3 seperated batches.

Harvest date: February 2007

Yield: 3 - 5 tons/ha

Sugar at harvest: 26° Balling

in the cellar : After harvest the grapes were cold soaked for 24 hours after which it was inoculated with yeast. Pump overs during fermentation every 4 hours for 10 - 15 min. After fermentation the wine was taken to barrel, 80% new and 20% second fill French oak barrels where it was matured for 16 months.



Diemersfontein Wine and Country Estate

Wellington

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