

Diemersfontein Carpe Diem Shiraz 2007

The nose is dominated by a cherry and cranberry mix, with subtle pepper, clove and violet finish. The palate evolves into fat, round, mouth filling experience balanced by a fine tannin structure.

variety : Shiraz | 100% Shiraz

winery : Diemersfontein Wine and Country Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 15 % vol rs : 2.44 g/l pH : 3.50 ta : 6.2 g/l

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

pack : Bottle **closure :** Cork

2009 Old Mutual Trophy Wine Show - Bronze medal (75/100)

about the harvest: Harvest date: February 2007
Sugar at harvest: 25° B.

in the cellar : The grapes were cold soaked for 24 hours after which it was inoculated with French strain yeast. Pump overs occurred every 4 hours for 10 minutes due to the thin skins that becomes like a pulp if you pump it over to much. After alcoholic fermentation the wine was taken to barrel where melolactic fermentation happened for better integration. Wine was racked and put back to barrel and matured for 17 months.



Diemersfontein Wine and Country Estate

Wellington

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