

## Diemersfontein Carpe Diem Cabernet Sauvignon 2008

Intense blackcurrant and sweet plums, backed by vanilla and cloves. On the savoury side some dried herbs and olives. Typically firm tannin structure.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Diemersfontein Wine and Country Estate

**winemaker** : Francois Roode and Brett Rightford

**wine of origin** : Wellington

**analysis** : alc : 14.78 % vol rs : 2.54 g/l pH : 3.58 ta : 6.15 g/l

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

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

**ageing** : The firm tannin structure yields a wine that will develop long into the future and reward with cellaring.

**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 three separate batches.

Harvest date: February 2008

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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