

## Diemersfontein Carpe Diem Pinotage 2009

On the nose blackcurrant, cherries with hints of vanilla on the palate followed with supple tannins.

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 : 2.81 g/l    pH : 3.57    ta : 5.72 g/l

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

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

**in the vineyard :** Grapes were harvested from two bush vine blocks in Wellington, both older than 10 years, small bunches and good concentration.

**about the harvest:** The grapes were harvested early in the morning in January 2009, 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 stainless steel tank and inoculated with yeast. Pump overs were done every 3 hours for 30 minutes to extract the colour and flavours. At 2 °B the wine was racked and the skins pressed. The wine was inoculated with malolactic bacteria and took place in a combination of 70:30 French and American oak barrels. Wine was racked after malolactic fermentation and put back into barrel for 16 months.



### Diemersfontein Wine and Country Estate

Wellington

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