

Diemersfontein Carpe Diem Viognier 2010

Apricots, vanilla, cloves and biscuity aromas followed by rich round mouth feel with pineapple and spice aftertaste.

A concentrated wine to be enjoyed with smoked pork neck, risotto or game fish.

variety : Viognier | 100% Viognier

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14.60 % vol rs : 5.48 g/l pH : 3.47 ta : 5.56 g/l

type : White **style :** Off Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Situation of the vineyards: North Cartreffe soils, i.e. Sand topsoils and Shale subsoils

about the harvest: Harvested very ripe at the end of February.

in the cellar : Settled for 24 hours at 10-12°C after which it was racked and inoculated. Slow alcoholic fermentation at 14-16°C in tank of which 30% was fermented in new and 2nd fill 300L French oak. Making use of different yeast strains including a batch made using natural fermentation, adds to the overall complexity of the wine. Wine was kept on the lees and stirred twice a week for the first 2 months to add to the mouth feel of the wine and aid in the wood integration. At six months the barrelled portion was blended back with 75% tank fermented batch.



Diemersfontein Wine and Country Estate

Wellington

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