

Diemersfontein Carpe Diem Viognier 2011

Apricots, orange peel, citrus and biscuit followed by rich round mouth feel with lingering marmalade 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 : 14.78 % vol rs : 6.5 g/l pH : 3.45 ta : 5.65 g/l

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

pack : Bottle **closure :** Cork

2011

2013 Michelangelo International Wine Awards, SA - Gold

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

about the harvest: Harvested very ripe in February

Yield: 5t/ha

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

021 864 5050

www.diemersfontein.co.za