

Diemersfontein Carpe Diem Malbec 2010

Rich fruit aromas of brambles, plum and undertones of pepper and cherry tobacco. The fruit follows onto the pallet with pepper notes finished off by juicy firm tannins.

Enjoy this wine with fine meat dishes like, duck breast and maple syrup, pork and honey mustard, and of course good company.

variety : Malbec | 91% Malbec, 9% Cabernet Franc

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14.5 % vol rs : 2.24 g/l pH : 3.55 ta : 6.17 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Grapes were harvested from a north west facing trellised vineyard. Deep soils with a high clay capacity ensure good water retention - supplemental irrigation was given.

about the harvest: Sugar at harvest: 26°B
Harvested early in the morning in February.

in the cellar : The berries were "crushed" into and inoculated with yeast. Fermentation temperature at 24° - 26°C. Combined pumping over and aerated racking ensured good extraction and colour stabilisation. Fermented till dry on the skins, the wine was racked to new French barrels to complete MLF. Malolactic Fermentation lasted approximately 6 weeks after which the wine was racked and barreled. Maturation period off ± 15 months.



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Wellington

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