

Diemersfontein Carpe Diem Pinotage 2011

On the nose black current, 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 | 98% Pinotage, 2% Petit Verdot

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.43 ta : 6.24 g/l

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

pack : Bottle **closure :** Cork

2012 Decanter International Wine Awards - Gold

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: Harvested in January 2011 at a sugar level of 25°B and the harvest was done early in the morning. 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. 2% Petit Verdot was blended before bottling adding some structure and fruit aromas to the blend.



Diemersfontein Wine and Country Estate

Wellington

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