

Diemersfontein Carpe Diem Pinotage 2012

On the nose cherries and blueberries with sweet vanilla undertones followed by soft mouth filling tannin.

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 : 14.0 % vol rs : 2.5 g/l pH : 3.56 ta : 5.3 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine lends its self to rich lamb casseroles and gentle Malay type curries.

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

about the harvest:

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Sugar at Harvest: 25° B

Harvest Date: February 2012

Yield: 7t/ha

in the cellar : Bunches and berries were very small, (average bunch weight approx. 125g) which we believe ensured the high extract of the wine. The berries were "crushed" into stainless steel tank and inoculated with yeast. Pump overs were done every 4 hours for 20 minutes to extract the colour and flavours. At 0 °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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