

Diemersfontein Carpe Diem Malbec 2014

On the nose raspberry and plums with undertones of tobacco with hints of vanilla on the palate followed with supple 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 | 100% Malbec

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 : 3.64 ta : 5.44 g/l

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

pack : Bottle **size :** 750ml **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:

Grapes were harvested in the morning from a north west facing trellised vineyard.

Sugar at Harvest: 24°B

Harvest Date: February 2014

Yield: 5t/ha

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 French barrels to complete MLF. Malolactic Fermentation lasted approximately 6 weeks after which the wine was racked and barrelled. Maturation period off ±14 months.



Diemersfontein Wine and Country Estate

Wellington

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