

Diemersfontein Carpe Diem Viognier 2014

Apricots, orange peel, citrus and biscuit followed by rich mouth feel with lingering marmalade aftertaste.

A concentrated wine to be enjoyed with smoked pork neck, risotto or Thai dishes.

variety : Viognier | 100% Viognier

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14.5 % vol rs : 1.9 g/l pH : 3.58 ta : 5.6 g/l

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

pack : Bottle **size :** 750ml **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 2014.

Yield: 8 t/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 two months to add to the mouth feel of the wine and aid in the wood integration. At eight months the barrelled portion was blended back with 70% tank fermented batch.



Diemersfontein Wine and Country Estate

Wellington

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