

Diemersfontein Carpe Diem Viognier 2018

Apricots, orange peel, citrus and biscuit aromas explodes in the glass and then follow through to the palate for a rich mouth feel with a lingering orange marmalade aftertaste.

Viognier is a food wine and complements a whole array of dishes. It loves spice and would be a great match for mild, creamy curries and spicy noodle dishes like Pad Thai. It also goes very well with a Chicken tagine or poached Salmon.

variety : Viognier | 100% Viognier

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis: alc : 14 % vol rs : 2.6 g/l pH : 3.36 ta : 5.7 g/l

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

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

Platter 4 Star

2019 Top 100 SA Wines - Double Platinum

2019 Old Mutual Trophy Wine Show - Bronze

in the vineyard :

North Cartreffe soils, i.e. Sand topsoils and Shale subsoils.

about the harvest:

Grapes were harvested very ripe.

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. 30% was fermented in new and 2nd fill 300L French oak barrels and the remaining 70% in stainless steel tanks. Making use of different yeast strains adds to the overall complexity of the wine. Wine was kept on the lees and stirred twice a week for the first 2 months to add to the mouthfeel and wood integration of the wine.



Diemersfontein Wine and Country Estate

Wellington

021 864 5050

www.diemersfontein.co.za