

## Diemersfontein Carpe Diem Pinotage 2018

Inviting flavours of raspberries, cherries and pencil shavings on the nose, followed with rich fruit flavours of plum and berries rounding it all off with supple tannins on the palate.

South African staples Bobotie, Bunny Chow and Braai, all begs for a glass of Pinotage. Its versatility makes it a great partner with roast duck, lamb casseroles or even Chocolate soufflé.

**variety :** Pinotage | 100% Pinotage

**winery :** Diemersfontein Wine and Country Estate

**winemaker :** Francois Roode/Brett Rightford

**wine of origin :** Wellington

**analysis :** alc : 14.4 % vol   rs : 3.0 g/l   pH : 3.55   ta : 5.9 g/l

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

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

Tim Atkin 2018 - 91 points

2019 Old Mutual Trophy Wine Show - Bronze

2019 Michelangelo International Wine & Spirit 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 early in the morning.

### in the cellar :

Bunches and berries were very small, which we believe ensured the high extract of the wine. The berries were crushed into stainless steel tanks 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 old barrels. After malolactic fermentation the wine was racked from the lees. The wine spends a further 16 months in a combination of new French - and American oak barrels.



## Diemersfontein Wine and Country Estate

Wellington

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