

Diemersfontein Carpe Diem Malbec 2020

A decadent blend of berries and plums, yielding to subtle liquorice and cherry tobacco aromas followed by lively and finely structured tannin.

Although this wine is a great partner to rich lamb casseroles and gentle Malay curries, the best companion for this wine is a rich, decadent chocolate dessert like Molten chocolate lava cake or Chocolate Pecan brownie, absolute heaven!

variety : Malbec | 100% Malbec

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 14 % vol rs : 3.5 g/l pH : 3.47 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

2021 Michelangelo International Wine & Spirits Awards - Gold

about the harvest:

Harvested early in the morning.

in the cellar :

The berries were crushed 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 malolactic fermentation. Malolactic fermentation lasted approximately 6 weeks after which the wine was racked and barrelled. Maturation period of 14 months.



Diemersfontein Wine and Country Estate

Wellington

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