

## Diemersfontein Carpe Diem Malbec 2022

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

Malbec has softer tannins compared to some of its red counterparts, which means it goes well with lean cuts of meat like flank, sirloin and skirt steak. For an extra decadent delight, sit back in your favourite chair, with the crackling fire next to you and break off a piece of an indulgent dark chocolate while sipping on this wine.

**variety :** Malbec | 100% Malbec

**winery :** Diemersfontein Wine and Country Estate

**winemaker :** Francois Roode

**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

2023 Malbec Challenge - Gold

When owners, David & Sue Sonnenberg, decided to start a wine business on their family farm, after the age of 50, they were truly 'seizing the day'. Our Carpe Diem range is this dream of making world class, innovative wines from Wellington, reflected.

**in the cellar :** Harvested early in the morning. 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 malolactic fermentation. Malolactic fermentation lasted approximately 6 weeks after which the wine was racked and barreled. Maturation period of 14 months.



### Diemersfontein Wine and Country Estate

Wellington

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