

## Diemersfontein Carpe Diem Malbec 2023

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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.

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**variety :** Malbec | 100% Malbec

**winery :** Diemersfontein Wine and Country Estate

**winemaker :** Francois Roode

**wine of origin :** Wellington

**analysis :** alc : 13.89 % vol   rs : 2.5 g/l   pH : 3.56   ta : 5.46 g/l

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

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

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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.

**about the harvest:** Harvested early in the morning.

Yield: 6 Tonnes per Hectare

Harvest date: February 2023

**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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[www.diemersfontein.co.za](http://www.diemersfontein.co.za)