

Diemersfontein Carpe Diem Merlot 2001

On the nose intense berry richness overpowers with the whole spectrum of berries. Undertones of ripe plums, cloves and rice spices, as well as a tinge of marzipan. The fruit and sweet spice follows through to create a wine with soft tannins, intense fruit and good balance.

variety : Merlot | 100% Merlot

winery : Diemersfontein Wine and Country Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.59 ta : 4.8 g/l

type : Red **wooded**

pack : Bottle

ageing : 7 - 10 years

in the vineyard : Western sloping vineyard, all bush vines. Glennosa soil with very high clay content. A low yield of 5ton/ha. ELISA-tests showed negative from dangerous viruses, vines that are going to be used for planting material.

about the harvest: The grapes were harvested at 25,5Â° Balling in the early morning before 10h00 in February 2001.

Yield: 5 ton/ha

in the cellar : Crushed/destemmed into an open fermenter. Cold soaked for approximately 48 hours before inoculation with yeast. Fermentation temperature at 26Â° - 28Â°C. Combined pumping over (15minutes) followed by punching down (10 minutes) every 3 hours. After press action the wine was inoculated with malolactic bacteria that lasted about 6 weeks. Racking to barrels after malolactic fermentation was completed: 100% new oak (90% French: 10% American). Matured for 12 months before bottling.

Diemersfontein Wine and Country Estate

Wellington

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