

Diemersfontein Carpe Diem Pinotage 2001

On the nose an immediate sweetness of vanilla, butterscotch and toffee. Followed through with undertones of sweet black fruit. Ripe, silky tannins in combination with the sweet fruit creates an accessible wine with potential to mature well for 7 – 10 years.

variety : Pinotage | Pinotage

winery : Diemersfontein Wine and Country Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 15.08 % vol rs : 1.9 g/l pH : 3.7 ta : 5.3 g/l

type : Red **wooded**

pack : Bottle

ageing : 7 – 10 years

in the vineyard : Grapes from 3 different blocks – Oupa’s block (South facing), a north facing block and a north western facing block. Diversity in terms of soil structure – Cartreff, Glennosa, Oakleaf with variable clay contents. All bush vine with irrigation. Vineyards were –stressed– in order to create small bunches with small berries.
Yield at 4,5 ton/ha.

about the harvest: The grapes were harvested at 28° in the early morning of February 2001.

Yield: 4.5 tons/ha

in the cellar : Berries were very small – went through the rollers of the crusher without being broken. The berries were –crushed– into an open fermenter and treading with the foot. Inoculated with yeast. Fermentation temperature at 27-29°C. Combined pumping over (15 minutes) and punching down (10 minutes) every 3 hours. Pressed at 2° Balling. Addition of French oak staves at 1g/l. After completion of primary fermentation inoculation with Malolactic Bacteria. Malolactic Fermentation lasted approximately 6 weeks after which the wine was racked and barreled. Maturation period of 12 months in 60% new oak (70: 30; French: American) and 40% 2nd and 3rd fill barrels.

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Wellington

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