

Diemersfontein Carpe Diem Merlot 2003

Intense berry richness of blackcurrants, ripe plums and marzipan with undertones of mint. The sweet subtle tannins are ripe and soft and create a wine ready to be drunk.

Serve with roasted meat, grilled tuna or salmon.

variety : Merlot | 100% Merlot

winery : Diemersfontein Wine and Country Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.57 ta : 5.6 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Michelangelo International Wine Awards - Silver

Swiss International Air Lines Wine Awards 2006 - Seal of Approval

International Wine Challenge 2005 - Seal of Approval

John Platter - 3½ Stars

Wine Style Asia Awards 2004 - Gold

ageing : Bottle mature for another 6-8 years.

in the vineyard : Situation of vineyards : West sloping vineyard, all bush vines.

Glenrosa soil with very high clay content. Low yield. ELISA-tests were negative, i.e. healthy and virus-free - will be used for planting material

about the harvest: Harvested in the early morning before 10:00 in February 2003.



Diemersfontein Wine and Country Estate

Wellington

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www.diemersfontein.co.za