



DIEMERSFONTEIN WINE & COUNTRY ESTATE

## CARPE DIEM PINOTAGE 2012

<i>Cultivar</i>	100% Pinotage
<i>Origin</i>	Wellington
<i>Harvest Date</i>	February 2012
<i>Yield</i>	7 t/ha
<i>Situation of vineyards</i>	Grapes were harvested from two bush vine blocks in Wellington, both older than 10 years, small bunches and good concentration.
<i>Alcohol by volume</i>	14 %
<i>Total Acidity</i>	5.3 g/l
<i>pH</i>	3.56
<i>Residual Sugar</i>	2.5 g/l

### **VINIFICATION**

Sugar at harvest: 25°B

Harvested early in the morning. Bunches and berries were very small, (average bunch weight approx. 125g) which we believe ensured the high extract of the wine. The berries were “crushed” into stainless steel tank and inoculated with yeast. Pump overs were done every 4 hours for 20 minutes to extract the colour and flavours. At 0 °B the wine was racked and the skins pressed. The wine was inoculated with malolactic bacteria and took place in a combination of 70:30 French and American oak barrels. Wine was racked after malolactic fermentation and put back into barrel for 16 months.

### **WINEMAKER'S COMMENTS**

On the nose cherries and blueberries with sweet vanilla undertones followed by soft mouth filling tannin. This wine lends its self to rich lamb casseroles and gentle Malay type curries