



DIEMERSFONTEIN  
WINES



## CARPE DIEM MALBEC RESERVE 2023

### ABOUT DIEMERSFONTEIN

There exists a passion at Diemersfontein that is impossible to overlook, with a range of wines that encapsulates the magnificence, elegance and grace of this estate and the passion of its people, making every sip of our wines a magical experience.

### WINEMAKING

Harvested early in the morning. 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 barreled. Maturation period of 14 months.

### TASTING NOTES

A decadent blend of berries and plums, yielding to subtle liquorice and cherry tobacco aromas followed by lively and finely structured tannin.

### FOOD PAIRING

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.

**COMPONENTS:** 187% Malbec, 13% Roobernet

**WINE OF ORIGIN:** Wellington

**HARVEST DATE:** February 2023

**YIELD:** 6 Tonnes per  
Hectare

**AGEING POTENTIAL:** Mature for up to 10 years

**TEMPERATURE:** Serve between 15°C to 20°C

**ALCOHOL:** 13.89 % **RESIDUAL SUGAR:** 2.5 g/l

**TOTAL ACIDITY:** 5.46 g/l **PH:** 3.56

**ENERGY:** (100 ml) E = 340 kJ / 82 Kcal

**PACKAGING:** 1230g per 750ml bottle

**NUTRITIONAL INFORMATION:**



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



Diemersfontein Wine Estate



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