



CARPE DIEM PINOTAGE 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. Bunches and berries were very small, which we believe ensured the high extract of the wine. The berries crushed into stainless steel tanks and inoculated with yeast. Pumo overs were done every 3 hours for 30 minutes to extract colour and flavours. At 2°B the wine was racked and the skins pressed. The wine was inoculated with malolactic bacteria and took place in old barrels. After Malolactic fermentation the wine was racked from the lees. The wine spends a further 16 months in combination of new French and American oak barrels.

TASTING NOTES

Inviting flavours of raspberries, cherries and pencil shavings on the nose, followed with rich fruit flavours of plum and berries rounding it all off with supple tannins on the palate.

FOOD PAIRING

South African staples Bobotie, Bunny Chow and Braai, all begs for a glass of Pinotage. Its versatility makes it great partner

COMPONENTS: 100% Pinotage

WINE OF ORIGIN: Wellington

HARVEST DATE: February 2023

YIELD: 5 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 15 years

TEMPERATURE: Serve between 15°C to 20°C

ALCOHOL: 14.0 % **RESIDUAL SUGAR:** 2.2 g/l

TOTAL ACIDITY: 5.71g/l **PH:** 3.54

ENERGY: (100 ml) E = 352 kJ / 85 Kcal

PACKAGING: 1230g per 750ml bottle

NUTRITIONAL INFORMATION:

