



DIEMERSFONTEIN

Carpe Diem PINOTAGE



When owners, David & Sue Sonnenberg, decided to start a wine business on their family farm, after the age of 50, they were truly 'seizing the day'. Our Carpe Diem range is this dream of making world class, innovative wines from Wellington, reflected.

INFORMATION

VINTAGE:	2016
CULTIVAR:	100% Pinotage
WINE OF ORIGIN:	Wellington
HARVEST DATE:	February 2016
YIELD:	5 ton/ha

VINIFICATION

Harvested early in the morning. Bunches and berries were very small, which we believe ensured the high extract of the wine. The berries were crushed into stainless steel tanks and inoculated with yeast. Pump overs were done every 3 hours for 30 minutes to extract the 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 a 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 beg for a glass of Pinotage. Its versatility makes it a great partner with roast duck, lamb casseroles or even Chocolate soufflé.

ANALYSIS

ALC: 14.4% TA: 5.93g/l pH: 3.55 RS: 3.0g/l