



DIEMERSFONTEIN

Carpe Diem VIOGNIER



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% Viognier
WINE OF ORIGIN:	Wellington
HARVEST DATE:	February 2016
YIELD:	4 ton/ha

VINIFICATION

Grapes were harvested very ripe. Settled for 24 hours at 10-12°C after which it was racked and inoculated. Slow alcoholic fermentation at 14-16°C in tank. 30% was fermented in new and 2nd fill 300L French oak barrels and the remaining 70% in stainless steel tanks. Making use of different yeast strains adds to the overall complexity of the wine. Wine was kept on the lees and stirred twice a week for the first 2 months to add to the mouthfeel and wood integration of the wine.

TASTING NOTES

Apricots, orange peel, citrus and biscuit aromas explode in the glass and then follow through to the palate for a rich mouth feel with a lingering orange marmalade aftertaste.

FOOD PAIRING

Viognier is a food wine and complements a whole array of dishes. It loves spice and would be a great match for mild, creamy curries and spicy noodle dishes like Pad Thai. It also goes very well with a Chicken tagine or poached Salmon.

ANALYSIS

ALC: 14% TA: 5.7g/l pH: 3.36 RS: 2.6g/l