DIEMERSFONTEIN

Carpe Diem
MALBEC

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:	2017
CULTIVAR:	100% Malbec
WINE OF ORIGIN:	Western Cape
HARVEST DATE:	February 2017
YIELD:	10 ton/ha

VINIFICATION

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 barrelled. 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

Although this wine is a great partner to rich lamb casseroles and gentle Malay curries, the best companion for this wine is a rich, decadent chocolate dessert like Molten chocolate lava cake or Chocolate Pecan brownie, absolute heaven!

ANALYSIS

ALC:	14%	TA:	5.5g/l	pH:	3.47	RS:	1.9g/l

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