



DIEMERSFONTEIN
WINES

CARPE DIEM CAPE VINTAGE RESERVE PINOTAGE 2017

VINIFICATION

Sugar at harvest: 28°B. Harvested early in the morning. Bunches and berries were very small, (average bunch weight approx. 125g) which we believe ensures the high level of colour and flavour concentration of the wine. The berries were “crushed” into stainless steel tank and inoculated with yeast. Pump overs were done every 4 hours for 20 minutes to extract the colour and flavours. Wine is fortified at ideal sugar level with brandy sprits. Wines is then age in second fill French oak barrels for 12 years.

TASTING NOTES

A Red Brown coloured wine that unfurls with raisin, roasted nuts, honey and oak notes. Taste of fruit cake on the palate followed by a smooth lingering taste.

FOOD PAIRING

Enjoy with biscuits, figs and a variety of cheeses.

INFORMATION & ANALYSIS

Vintage:	2017
Cultivar:	100% Pinotage
Harvest Date:	February 2017
Wine of Origin:	Wellington
Yield:	4 ton / hectare
ALC:	19 % VOL
TA:	6.0 g/l
pH:	3.55
Res:	71.9 g/l



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.

