



IDIOM

WINES OF CHARACTER

STELLENBOSCH

'RHÔNE-STYLE' BLEND 2007 SHIRAZ, MOURVÈDRE, VIOGNIER

VINIFICATION

Wine maker description	A rich and flamboyant full bodied blend of Shiraz, Mourvèdre, and Viognier. Dark and broody, with sweet aromas of violets, lavender, black cherry and dark chocolate. A mouth filling wine with rich, savoury flavours and a long, elegant finish.	
Varieties	76% Shiraz, 21% Mourvèdre, 3% Viognier	
Origin	Wine of Origin Stellenbosch	
Vinification details	The Viognier was partly fermented in stainless steel tanks and then completed fermentation and malo-lactic in 60% new French oak 225L barrels. Both red varieties received 4 days pre-fermentation cold maceration prior to fermentation in stainless steel tanks. Malolactic fermentation was completed in 70% new oak 225L barrels and matured in these same barrels. The Shiraz and Mourvèdre was then blended and matured in 40% American and 60% French oak barrel for 12 months.	
Date of bottling	5 th March 2009	
Analysis	pH 3.54 Residual sugar 3.5 g/l	Total acidity 6.0 g/l Alcohol 14.5%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils	Granite/Tukulu (decomposed granite) / Table Mountain Sandstone	
Aspect	Shiraz – North West ; Mourvèdre North West ; Viognier South West	
Area	Shiraz - 3.67 Ha ; Mourvèdre – 1.34 Ha ; Viognier – 2.83 Ha	
Trellising	Vertical Shoot Positioning	
Irrigation	Drip	
Predominant wind	SE Summer/NW Winter	
Date of planting	Shiraz – 1999 & 2000 ; Mourvèdre – 1999 ; Viognier – 2001 & 2002	
Clones	Shiraz - 9C & 21A, Mourvèdre – MT11A, Viognier – VR1A.	
Balling at picking	Shiraz – 24.9°B ; Mourvèdre – 24.7°B ; Viognier – 25.5°B	

