



# IDIOM

WINES OF CHARACTER

STELLENBOSCH

## 'RHÔNE-STYLE' BLEND 2008 SHIRAZ, MOURVÈDRE, VIOGNIER

### VINIFICATION

Wine maker description	A rich and intense full bodied blend of Shiraz, Mourvèdre and Viognier. Aromas of white pepper, meat and dark chocolate. A mouth filling wine with rich and savoury earthy notes and firm tannins.	
Varieties	55% Shiraz, 44% Mourvèdre and 4% 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 four days pre-fermentation cold maceration prior to fermentation in stainless steel tanks. The Shiraz and Mourvèdre then completed malolactic fermentation 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	8 <sup>th</sup> February 2010	
Analysis	pH 3.79 Residual sugar 3.3g/l	Total acidity 6.1g/l Alcohol 15%

### 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 – 25°B ; Mourvèdre – 26°B ; Viognier – 25°B	

