



IDIOM

WINES OF CHARACTER

STELLENBOSCH

'RHÔNE-STYLE' BLEND 2011 SHIRAZ, MOURVÈDRE, VIOGNIER

VINIFICATION

Wine maker description	A rich and flamboyant blend of Shiraz, Mourvèdre and Viognier. Aromas of sweet lavender and white pepper. A soft mouth-filling wine with notes of sweet dark fruits, cloves and cinnamon. Savoury and spicy. A wine with a silky tannin structure and long lingering finish.	
Varieties	74% Shiraz, 25% Mourvèdre and 1% 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	17 th January 2013	
Analysis	pH 3.60 Residual sugar 2.8g/l	Total acidity 5.3g/l Alcohol 14%

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°B Mourvèdre – 24.2°B Viognier –24.6°B	

