



# IDIOM

WINES OF CHARACTER

STELLENBOSCH

## CAPE BLEND 2010 CABERNET SAUVIGNON, PINOTAGE, MERLOT, PETIT VERDOT

### VINIFICATION

Wine maker description	A velvety opulent wine made with the Cape's own grape Pinotage blended with noble varieties. Intriguing multi-layered aromas and flavours suggest a dark chocolate fondant-like core, with notes of cassis, liquorice and cloves. Subtle tannins and a beautiful crafted finish are hallmarks of this lively wine.	
Varieties	40% Cabernet sauvignon, 30% Pinotage, 25% Merlot, 5% Petit Verdot	
Origin	Wine of Origin Stellenbosch	
Vinification details	All the different grapes spent 5 days on cold maceration, where after it was fermented in stainless steel tanks at optimal temperatures of between 22-28°C. Here after malo-lactic fermentation took place on wood staves in stainless steel tanks. The wine were then matured separately for 10 months in 45% new 225L French and American oak, before being blended and left to marry for a further 2-4 months.	
Date of bottling	20 <sup>th</sup> January 2012	
Analysis	pH 3.70 Residual sugar 3.2 g/L	Total acidity 4.8 g/L Alcohol 14.5%

### PROVENANCE

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

Soils	Granite/Tukulu (decomposed granite) / Table Mountain Sandstone
Aspect	Cab. Sauv. – West ; Pinotage – South West ; Merlot - South & South West
Area	Cab. Sauv. – 5.86 Ha ; Pinotage – 4.5 Ha ; Merlot – 8 Ha ; Petit Verdot – 0.29 Ha
Trellising	Vertical Shoot Positioning
Irrigation	Drip
Predominant wind	SE Summer/NW Winter
Date of planting	Cab. Sauv – 2000 ; Pinotage – 2001 & 2002 ; Merlot – 1999 ; Petit Verdot – 2004
Clones	Cab. Sauv. – 46C, 1631, 15M, 169AX ; Pinotage – PI245, PI148A ; Merlot – MO343, MO12, MO181, MO192, MO3 ; Petit Verdot – PR8719
Balling at picking	24.5 – 25.9°B

