



# IDIOM

WINES OF CHARACTER

STELLENBOSCH

## CAPE BLEND 2015 PINOTAGE, MERLOT, CABERNET SAUVIGNON, SHIRAZ

### VINIFICATION

Wine maker description	A velvety opulent wine made with the Cape's own grape Pinotage blended with noble varieties. Rich and intriguing aromas and flavours with exploding layers of red fruits with notes of hazelnut, dark chocolate and oatmeal. Soft tannins, dark red fruit and a long finish are hallmarks of this wine.	
Varieties	42% Pinotage, 28% Merlot, 18% Cabernet Sauvignon, 12% Shiraz	
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	31 <sup>st</sup> January 2017	
Analysis	pH 3.50 Residual sugar 2.4 g/L	Total acidity 5.8 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 – North West ; Merlot - South & South West ; Shiraz – North West	
Area	Cab. Sauv. – 5.86 Ha ; Pinotage – 4.5 Ha ; Merlot – 8 Ha ; Shiraz – 3.67 Ha	
Trellising	Vertical Shoot Positioning	
Irrigation	Drip	
Predominant wind	SE Summer/NW Winter	
Date of planting	Cab. Sauv. – 2000 ; Pinotage – 2001 & 2002 ; Merlot – 1999 ; Shiraz - 1999 & 2000	
Clones	Cab. Sauv – 46C & 1631, 15M, 169AX ; Pinotage – PI45 & PI48A ; Merlot – MO343 & MO12, MO181 & MO192, MO3 ; Shiraz - 9C & 21A	
Balling at picking	24.5 – 25.9°B	

