



# IDIOM

WINES OF CHARACTER

STELLENBOSCH

## 'RHÔNE-STYLE' BLEND 2013 SHIRAZ, MOURVÈDRE, VIOGNIER

### VINIFICATION

Wine maker description	A medium to full bodied blend of Shiraz, Mourvèdre and Viognier. Aromas of ripe red cherries, lavender and vanilla. Tantalizing flavours of white pepper and exotic spices dance on the palate. Smooth velvety tannins and a long rich finish make for an elegant wine with real promise.	
Varieties	88% Shiraz, 9% Mourvèdre and 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 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	4 <sup>th</sup> February 2015	
Analysis	pH 3.60 Residual sugar 3.0g/l	Total acidity 5.7g/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 – 25°B ; Mourvèdre – 24.5°B ; Viognier –25°B	

