



IDIOM

WINES OF CHARACTER

STELLENBOSCH

900 SERIES NEBBIOLO 2015

VINIFICATION

Wine maker description	A rich and noble red. This expression of Nebbiolo, from low yielding Stellenbosch vineyards, has a dark garnet colour, a ripe bouquet of red fruits and roses. Almond and plum flavours intermingle on the palate with hints of truffle and mushroom. The silky structured tannins indicate a wine that will reward cellaring.	
Varieties	100 % Nebbiolo	
Origin	Wine of Origin Stellenbosch	
Vinification details	Grapes are hand harvested into a fermentation bin. The grapes then spend 2 days on cold maceration before being inoculated with the optimal yeast culture. Fermentation takes place in open top 500L French oak barrels for anything from 7-11 days at temperatures of between 26-32°C. The grapes are then pressed with a small 50kg hand press before finishing MLF fermentation in 300L French oak barrels. The wine then matures in 300L French oak barrels for 24 months, before being lightly filtered and hand bottled.	
Date of bottling	9th January 2017	
Analysis	pH 3.90 Residual sugar 3.0 g/l	Total acidity 5.9 g/l Alcohol 14.5%

PROVENANCE

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

Soils	Granite/Tukulu (decomposed granite) / Table Mountain Sandstone
Aspect	Nebbiolo – North West
Area	Nebbiolo – 0.14 Ha
Trellising	Vertical Shoot Positioning
Irrigation	Drip
Predominant wind	SE Summer/NW Winter
Date of planting	Nebbiolo – 2003
Clones	Nebbiolo – NB1
Balling at picking	Nebbiolo – 24,3 °B

