

## SHIRAZ, MOURVÈDRE, VIOGNIER 2015

## VINIFICATION

Wine maker description A medium to full bodied blend of Shiraz, Mourvedre

and Viognier. Aromas of juniper berry, lavender and cloves. Tantalizing flavours of savoury plums and exotic spices dance on the palate. Smooth velvety tannins and a long rich finish make for an elegant wine with real

promise.

Varieties 72% Shiraz, 21% Mourvèdre and 7% Viognier.

Origin Wine of Origin Stellenbosch

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 Mourvedre then completed malolactic fermentation in 70% new oak 225L barrels and matured in these same barrels. The Shiraz and Mourvedre was then blended and matured in 40% American and 60% French oak barrel

for 12 months.

Date of bottling 31st January 2017

Analysis pH 3.45 Total acidity 5.7g/l

Residual sugar 2.8g/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 Mourvedre – North west

Viognier – South west

Area Shiraz - 3.67 Mourvèdre – 0.42 Viognier – 2.2 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

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