

## ROSSO di STELLENBOSCH HERITAGE SERIES by IDIOM SANGIOVESE 2018

## VINIFICATION

Wine maker descriptionA lively, medium-bodied red wine with notes of red<br/>cherries and raspberries. Delicate oaking in 2<sup>nd</sup> fill<br/>and older barrels contributes to both fruity and<br/>savoury notes continuing on the palate. A beautiful<br/>aromatic expression of this cultivar with good<br/>acidity and plenty of potential. A perfect match for<br/>antipasto or Italian style meat and pasta dishes.VarietiesSangiovese (100%)

Origin

Analysis

Sangiovese (100%) Wine of Origin Stellenbosch pH 3.49

Residual sugar 2.4g/l

Total acidity 5.3g/l Alcohol 12.85%

## PROVENANCE

Various specifically sourced sights across Stellenbosch.

Soils	Granite/Tukulu (decomposed granite)/Table Mountain Sandstone
Aspect	Sangiovese
Area	Sang – 5 Ha
Trellising	Vertical Shoot Positioning
Irrigation	Drip and dry land
Predominant wind	SE Summer/NW Winter
Date of planting	Sang – 1999
Clones	Sang – SG 1A
Balling at picking	Sang – 25°B

