



IDIOM

WINES OF CHARACTER

STELLENBOSCH

PINOTAGE, CABERNET SAUVIGNON, MERLOT, PETIT VERDOT 2019 'CAPE BLEND'

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 ripe plums, red velvet cake and tobacco. Soft tannins, balance and complexity are hallmarks of this uniquely South African. Fantastic with signature steakhouse cuts or Malay curries. | |
| Varieties | Pinotage (43%), Cabernet Sauvignon (29%), Merlot (19%), Petit Verdot (9%) | |
| 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 wines 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 | | |
| Analysis | pH 3.65 Residual sugar 2.1 g/L | Total acidity 5.7 g/L Alcohol 14% |

PROVENANCE

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

| | | |
|--------------------|---|--|
| Soils | Granite/Tukulu (decomposed granite)/Table Mnt. Sandstone | |
| Aspect | Cab s – west Pinotage – north west Merlot - south & south west | |
| Area | Cab s – 5.86 Pinotage – 4.5 Merlot – 8 Ha | |
| Trellising | Vertical Shoot Positioning | |
| Irrigation | Drip | |
| Predominant wind | SE Summer/NW Winter | |
| Date of planting | Cab s – 2000 Pinotage – 2001 & 2002 Merlot – 1999 | |
| Clones | Cab s – 46C & 1631, 15M, 169AX Pinotage – PI45 & PI48A Merlot – MO343 & MO12, MO181 & MO192, MO3. | |
| Balling at picking | 24.5 – 25.9°B | |





I D I O M

WINES OF CHARACTER

STELLENBOSCH