

ROSSO di STELLENBOSCH HERITAGE SERIES by IDIOM 2020

VINIFICATION

Wine maker description	A lively, medium-bodied re cherries and raspberries. If and older barrels contrib savoury notes continuing of aromatic expression of acidity and plenty of poter antipasto or Italian-style m	Delicate oaking in 2nd fill utes to both fruity and on the palate. A beautiful, this cultivar with good ntial. A perfect match for		
Varieties	Sangiovese (97%), Barbera	(3%)		
Vinification	Grapes are harvested in morning into 20kg lug bo transported in a refrigera where it spends overnight uniform temperature on all grapes are bunch and be lightly crushed in stai fermentation. The fermer before the wine is presse before being racked and i fermentation, after which 225L French oak barrels bottling the wine is lightly	xes. The grapes are then ted truck to the winery in cold storage to get a grapes. The next day the erry sorted before being nless steel tanks for nation takes 7-11 days ed and allowed to settle noculated for malo-lactic the wine is transferred to for maturation. Before	HERITAGE SERIES	
Date of Bottling	15 th May 2024		Italian Varieties Cape Terroir	
Origin	Wine of Origin Stellenbosch			
Analysis	pH 3.45 Residual sugar 1.7g/l	Total acidity 6.1g/l Alcohol 13.5%	IDIOM	

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	

