



Shiraz, Mourvèdre, Viognier 2008

Vinification

Wine maker description	A rich and intense full bodied blend of Shiraz, Mourvedre and Viognier. Aromas of white pepper, meat and dark chocolate. A mouth filling wine with rich and savoury earthy notes and firm tannins.	
Varieties	55% Shiraz, 44% Mourvèdre and 4% Viognier.	
Origin	Wine of Origin Stellenbosch	
Vinification details	The Viognier was partly fermented in stainless steel tanks 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	8 th February 2010	
Statistics	pH 3.79 Residual sugar 3.3g/l	Total acidity 6.1g/l Alcohol 15%

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

Soils	Granite/Tukulu (decomposed granite)/Table Mountain Sandstone	
Aspect	North west / North west / South west	
Area	Shiraz - 3.67 Mourvèdre – 0.42 Viognier – 2.2 Hectares	
Predominant wind	SE Summer/NW Winter	
Date of planting	Shiraz - 1999 & 2000 Mourvèdre – 1999 Viognier – 2001 & '02	
Date of picking	Shiraz – 5 th March Mourvèdre – 25 th March Viognier – 14 th Feb 2008	
Clones	Shiraz - 9C & 21A on R110, Mourvèdre – MT11A on 101-14, Viognier - VR1A on R110	
Balling at picking	Shiraz – 25°B Mourvèdre – 26°B Viognier –25°B	