



# IDIOM

WINES OF CHARACTER

STELLENBOSCH

## 'RHÔNE-STYLE' BLEND 2009 SHIRAZ, MOURVÈDRE, VIOGNIER

### VINIFICATION

|                        |  |                                       |
|------------------------|--|---------------------------------------|
| Wine maker description | A rich and full bodied blend of Shiraz, Mourvèdre and Viognier. Aromas of black pepper, violets and marmite. A mouth filling wine with red fruits, meats and a strong firm tannin base.  |                                       |
| Varieties              | 89% Shiraz, 9% Mourvèdre and 2% 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 20% 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 Mourvèdre then completed malolactic fermentation in 45% new French and American oak 225L barrels and matured in these same barrels for 12-14 months. All three varietals were then blended and placed back into barrel to marry for 3 months before being lightly filtered and bottled. |                                       |
| Date of bottling       | 4 <sup>th</sup> August 2010  |                                       |
| Analysis               | pH 3.46<br>Residual sugar 3.8g/l   | Total acidity 5.6g/l<br>Alcohol 14.5% |

### PROVENANCE

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

|                    |  |  |
|--------------------|--|--|
| Soils              | Granite/Tukulu (decomposed granite) / Table Mountain Sandstone       |  |
| Aspect             | Shiraz – North West ; Mourvèdre – North West ; Viognier – South West |  |
| Area               | Shiraz - 3.67 Ha ; Mourvèdre – 1.34 Ha ; Viognier – 2.83 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 – 24.7°B ; Mourvèdre – 24.2°B ; Viognier – 26°B               |  |

