

IDIOM RODANICO 2022 SHIRAZ, MOURVÈDRE, VIOGNIER

VINIFICATION

Wine maker description	A medium-bodied blend of Shiraz, Mourvèdre and Viognier. Aromas of vibrant red cherry, violets and granite dominate the nose. Lively, tantalising flavours of dark plum and white pepper dance on the palate. Smooth, velvety tannins and a long, lingering fresh finish make for an elegant wine. Serve with wild boar or other venison dishes for a special pairing.	
Varieties	91% Shiraz, 7% Mourvèdre and 2% Viognier.	
Origin	Wine of Origin Stellenbosch	
Vinification details	Both red varieties received four days pre-fermentation cold maceration prior to fermentation in stainless steel tanks. Then aged for approximately 18 months in 225L oak, with around 38% new oak and 82% split into 2nd and 3rd fill, adding structure and depth.	
Date of bottling	4 November 2024	
Analysis	pH 3.55 Residual sugar 2.5 g/l	Total acidity 5.6g/l Alcohol 13.64%

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 Mourvèdre – 0.42 Viognier – 2.2 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 – 25°B Mourvèdre – 24.5°B Viognier –25°B	

