

  
**I D I O M**  
WINES OF CHARACTER  
STELLENBOSCH

**HERITAGE SERIES**

**ROSSO 2024**

**VINIFICATION**

**Wine maker description**

A lively, medium-bodied red wine with notes of red cherries, raspberries and hints of perfumed prosciutto. Delicate maturation in 3rd fill oak barrels results in signature fresh, fruity, earthy and savoury notes combining to deliver a well-balanced mid-palate with elegant tannins. A perfect match for antipasto or Italian style meat and pasta dishes.

**Varieties**

Sangiovese (97%), Barbera (3%)

**Vinification**

Grapes are harvested in the early hours of the morning into 20kg lug boxes. The grapes are then transported in a refrigerated truck to the winery where it spends overnight in cold storage to get a uniform temperature on all grapes. The next day the grapes are bunch and berry sorted before being lightly crushed in stainless steel tanks to ferment for about 10 days to retain freshness, then aged for ±14 months in older French oak (3rd fill).

**Date of Bottling**

30 September 2025

**Origin**

Wine of Origin Stellenbosch

**Analysis**

pH 3.55	Total acidity 5.3g/l
Residual sugar 2.0g/l	Alcohol 13.02%

**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 – 23.2°B

