

Provenance Mourvedre/Viognier 2005

2008 Swiss International Air Lines Wine Awards â€” Bronze Award

The wine has a dark colour with red berry and floral flavours with undertones of wood spice. The oak is well balanced with elegant and accessible tannins.

variety : Mourvedre | 89% Mourvedre, 11% Viognier

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 15.00 % vol rs : 3.90 g/l pH : 3.59 ta : 5.6 g/l va : 0.53 g/l so2 : 103 mg/l fso2 : 16 mg/l

type : Red wooded

pack : Bottle **closure :** Cork

*2008 Swiss International Air Lines Wine Awards â€” Bronze Award

*Silver Veritas 2007

*Silver Michelangelo International Wine Awards

in the vineyard : Cultivar: MourvÃ”dre 89%, Viognier 11%

Clones: MT 11 and V11A

Rootstock: R99 and Mgt 101-14

Age: Average 8 years

Soil: Structured red soils with coarse gravel and weathered shale soils

about the harvest: Hand-picked in the early morning.

Harvest dates: 7 and 22 February 2005

Yield: 4.5 ton/ha

Balling at harvest: 25Â° B

pH at harvest: 3.55 - 3.70

Total acid at harvest: 6.25 - 7.00 g/l

