

IDIOM Cabernet Sauvignon / Merlot / Cabernet Franc 2006 (Bordeaux Blend)

A full bodied blend of Cabernet sauvignon (43%), Merlot (31%) and Cabernet franc (25%). Inviting aromas of cassis, hazelnuts and marzipan spills over into subtle dark fruit, with tannins and a complex long lingering finish.

variety : Cabernet Sauvignon | 43% Cabernet Sauvignon, 33% Merlot, 25% Cabernet Franc

winery : Idiom Wines

winemaker : Reino Thiart

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 2.9 g/l **pH** : 3.58 **ta** : 6.1 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

Wine of the Month Club - Reserve Club

4 Stars Wine Magazine - July 2009

Wine of the Month Club - 2010 Best SA Bordeaux Varietal

Best SA Bordeaux Blend over £10 at 2010 Decanter World Wine Awards

ageing : Recommended cellaring up to 10 years.

in the vineyard : **Vineyard - Da Capo, Sir Lowry's Pass, Helderberg**

Soils: Granite/Tukulu (decomposed granite) / Table Mountain Sandstone

Aspect: Cabernet Sauvignon - west / Merlot - south & south West / Cabernet Franc - north east & south west

Area: Cabernet Sauvignon - 5.86 / Merlot - 8 / Cabernet Franc - 2.13 Hectares

Trellising: Vertical Shoot Positioning

Irrigation: Drip

Predominant wind: SE Summer / NW Winter

Date of planting: Cabernet Sauvignon - 2000 / Merlot - 1999 / Cabernet Franc - 2000

Clones:

Cabernet Sauvignon - 46C & 1631 on R110, 15M on US 8-7, 169AX on 101-14

Merlot - MO343 & MO12 on Ruggeri 140, MO181 & MO192 on R110, MO3 on 101-14.

Cabernet Franc - CF312T on R110

about the harvest: Date of picking: Cabernet Sauvignon - 30 March 2006 / Merlot - 29 February 2006 / Cabernet Franc - 18 March 2006

Balling at picking: Cabernet Sauvignon - 26.2°B / Merlot - 25°B / Cabernet Franc - 24.9°B

in the cellar : These grapes received six days cold maceration prior to fermentation in stainless steel tanks. Fermented at between 24 - 28°C for one and a half weeks. The wine was then moved into 225L barrels, 50% new French and Hungarian oak for 14 months maturation.

Date of bottling: 29th April 2008