

## Thokozani SMV 2008

Upfront mocha and tobacco on the nose, with sweet mulberries and a hint of cherry, white pepper and cloves spice. Mocha, tobacco and a savoury fruit mix balanced by a fine tannin structure and balanced acidity.

This wine is a good accompaniment with rich full flavoured meat dishes like fillet wrapped in salami with a creamy sambucca sauce - at least we think so.

**variety** : Shiraz | 86% Shiraz, 12% Mourvedre, 2% Viognier

**winery** : Diemersfontein Wine and Country Estate

**winemaker** : Francois Roode, Brett Rightford

**wine of origin** : Wellington

**analysis** : alc : 14.0 % vol   rs : 3.8 g/l   pH : 3.56   ta : 5.44 g/l

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

**pack** : Bottle   **size** : 750ml   **closure** : Cork

**in the vineyard** : South-eastern slopes. Mainly deep Red sub soils with dark, sand topsoil. Small bunches and a perfect balance between growth, vigour and yield.

**about the harvest**: The grapes were harvested in three separate batches.

Harvest date: February 2008

Yield: 8 tons/ha

**in the cellar** : The grapes were fermented individually. Pre-fermentation cold soaking was given for 1 days before inoculation with yeast. Mourvedre was pumped over every 3 hours in a closed fermenter. The Shiraz was fermented in an open fermenter and given combined pumping over 3 hours with alternative aerated pump overs.

The wine was racked after alcoholic fermentation and malolactic fermentation took place in stainless steel tanks. The mourvedre was racked to barrel after malolactic fermentation in new french oak barrels and the Shiraz into tanks fitted with 100% new French oak staves. Viognier skins were co-fermented with the Shiraz component.



## Diemersfontein Wine and Country Estate

Wellington

021 864 5050

[www.diemersfontein.co.za](http://www.diemersfontein.co.za)