

## La Vierge Temptation The Affair 2008

This wine expresses the complex contribution of flavours from the rich black fruit contribution of the Syrah, sweet cherry and spice from the Barbera and Nebbiolo and rustic notes of the Sangiovese and Mourvèdre.

Enjoy this wine with oven-roasted vegetables, red meat, cream-based pasta and cheese platters.

**variety :** Shiraz | 57% Shiraz, 21% Barbera, 11% Nebbiolo, 8% Sangiovese, 3% Mourvèdre

**winery :** La Vierge Wines

**winemaker :** Marc van Halderen

**wine of origin :** Walker Bay

**analysis :** alc : 13.98 % vol    rs : 1.7 g/l    pH : 3.43    ta : 6.6 g/l    va : 0.68 g/l

**type :** Red    **style :** Very Dry    **wooded**

**pack :** Bottle    **closure :** Cork

**ageing :** Fine tannins and an elegant mineral core will see this wine drinking well on release and developing for at least 5 - 7 years.

**in the vineyard :** The varieties planted on our farms in the new ward of Hemel-en-Aarde Ridge are 10km in proximity to the Atlantic Ocean. The climate is temperate, with the southerly maritime winds blowing through the appellations during the summer months. These winds in turn bring regular sea mists and overcast conditions to the areas and with it, more even temperatures. The average temperature is 19°C and rainfall, approximately, 750mm per year.

**Soil:** All varieties planted to Arenaceous Shale of the Bokkeveld Series.

**about the harvest:** All grape varieties were harvested separately by hand enjoying cool early morning temperatures.

**in the cellar :** After overnight cold storage they were destemmed and crushed into red ferment tanks. Cold maceration occurred for 5 - 7 days. The wine was then fermented under controlled temperatures until dry. The skins were then lightly pressed and the wine racked into a selection of French Oak Barriques (30% new barrels) for 15 months ageing and maturation. Final blending occurred 2 months prior to bottling and the wine allowed to develop further in bottle prior to release.

