

Thokozani SMV 2009

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.

variety : Shiraz | 86% Shiraz, 12% Mourvèdre, 2% Viognier

winery : Thokozani Wines

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : **alc** : 14.0 % vol **rs** : 3.5 g/l **pH** : 3.6 **ta** : 5.67 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Situation of vineyards

South-western slopes. Mainly deep Red sub soils with dark, sandy topsoil. Small bunches and a perfect balance between growth, vigour and yield.

about the harvest: Harvest Date: February 2009

Yield: 8 ton/ha

The grapes were harvested in three separate batches.

in the cellar : The grapes were fermented individually. Pre-fermentation cold soaking was given for 1 days before inoculation with yeast. Mourvèdre was pumped over every 3-5 hours in a closed fermenter. The Shiraz was fermented in a closed fermenter and given combined pumping over 3-5 hours with alternative aerated pump overs.

The wine was racked after alcoholic fermentation and malolactic fermentation took place in stainless steel tanks. The Mourvèdre was racked to barrel after malolactic fermentation in new french oak barrels and the Shiraz into tanks fitted with 100% new American oak staves. After the Viognier's fermentation, the lees was added to the Shiraz.

