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La Vierge Collection Anthelia Shiraz Mourvedre 2009

Ancient legend called the ability to see angels on earth 'Anthelia', the ability reserved for a select few and usually occurred in a fabulous shower of shimmering light. Such a celestial vision was a rare and wonderful occurrence. One sip of Anthelia and you will see the magnificent shimmering light and if you listen carefully, you will hear the divine whispering of angels.

Enjoy this wine with grilled duck, springbok and cheese platters.



variety : Shiraz | 75% Syrah; 25% Mourvedre
winery : La Vierge Wines
winemaker : Marc van Halderen
wine of origin : Hemel-en-Aarde Ridge
analysis : **alc :** 14.5 % vol **rs :** 2.6 g/l **pH :** 3.39 **ta :** 6.5 g/l **va :** 0.79 g/l
type : Red
pack : Bottle **closure :** Cork

ageing : Fine tannins and a structured acidity will see this wine drinking well on release and developing for at least 5 – 7 years.

in the vineyard :
This blend explores the marriage of two Rhone varieties from vines situated in the newly declared ward of Hemel en Aarde Ridge. This wine shows the spicy aromatic and floral perfume of Shiraz and the rustic bramble notes of the Mourvedre.

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Soil Type: Both varieties planted to Arenaceous Shale of the Bokkeveld Series
Aspect: North and North West
Trellising System: Vertical Shoot Positioning (Perold)
Age of Vines: 4 and 5 years
Vines per hectare: 5 500
Climate:The varieties planted on our farms in the new ward of Hemel en Aarde Ridge, 10km in proximity to the Atlantic Ocean.

The climate is "temperate" in style with the southerly maritime winds blowing through the appellations during summer. These winds in turn bring regular sea mists and overcast conditions to the areas and with it more even temperatures. The average summer temperature is 19° C and rainfall approximately 750mm per year.

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

Average Yield: 5 tons/ha (33 hl/ha)

in the cellar : After overnight cold storage 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 lightly pressed and the wine racked into a selection of French Oak Barriques (50% new barrels) for 15 months ageing and maturation. Final blending occurred 2 months prior to bottling and the wine was allowed to develop further in bottle prior to release.

Production: 1 566 cases of 6 x 750ml bottles