

IDIOM Cabernet Sauvignon / Pinotage / Merlot / Petit Verdot 2006 (Cape Blend)

A velvety opulent wine made with the Cape's own grape Pinotage (36%), blended with Cabernet Sauvignon (48%), Merlot (10%) and Petit Verdot (6%). Intriguing multi-layered aromas, flavours and textures. Cloves, sweet almonds, black cherries and cocoa reminiscent of black forest cake.

variety : Cabernet Sauvignon | 48% Cabernet Sauvignon, 36% Pinotage, 10% Merlot, 6% Petit Verdot

winery : Idiom Wines

winemaker : _

wine of origin : Helderberg

analysis : **alc** : 14.5 % vol **rs** : 2.2 g/l **pH** : 3.81 **ta** : 5.9 g/l

type : Red **style** : Dry

pack : Bottle **closure** : Cork

4 Stars Wine Magazine - June 2009

4 Stars - Platter 2009

Grand d'Or - Michelangelo awards 2009

Gold - Veritas 2009

Diamond Award - Winemaker's Choice Awards 2009

ageing : Recommended cellaring up to 5 - 8 years.

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

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

Aspect: Cabernet Sauvignon - west / Pinotage - south west / Merlot - south & south west

Area: Cabernet Sauvignon - 5.86 / Pinotage - 4.5 Hectares / Merlot - 8

Trellising: Vertical Shoot Positioning

Irrigation: Drip

Predominant wind: SE Summer / NW Winter

Date of planting: Cabernet Sauvignon - 2000 / Pinotage - 2001 & 2002 / Merlot - 1999

Clones:

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

Pinotage - PI245 on 101-14 & PI148A on R110

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

about the harvest: Balling at picking: 24.5 - 25.9°B

in the cellar : All the different grapes spent 5 days on cold maceration, where after it was fermented in stainless steel tanks at optimal temperatures of between 22-28°C. Here after malo-lactic fermentation took place on wood staves in stainless steel tanks. The different wines were then blended and oak matured for 14 months in 60% new oak, mainly French and American.

Date of bottling: 13 August 2008