

## Idiom Sangiovese 2007

A stylish wine with a tantalising nose and complex mouth feel. Rich red cherry and spicy aromas of tobacco and tar enhanced by savoury notes and flavours of redcurrant and sour cherries. The harmonious balance of aromas flavours and textures, make this a grand Sangiovese for the connoisseur.

Tomatoe based pasta's and pizza's or a delicious steak.

**variety :** Sangiovese | 100% Sangiovese

**winery :** Idiom Wines

**winemaker :** Reino Thiart

**wine of origin :** Stellenbosch

**analysis:** alc : 15.0 % vol   rs : 4.3 g/l   pH : 3.59   ta : 5.4 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity   **wooded**

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

**ageing :** Recommended cellaring up to 5-8 years.

**in the vineyard :** Soil: Granite/Tukulu/Table Mountain Sandstone

**in the cellar :** The grapes were cold soaked for 5 days prior to fermentation. During fermentation the temperatures were kept at between 22-28°C. Malo-lactic took place in tank, before being matured in 60/40 % French and American 225l oak barrels for 14 months.

