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Idiom Shiraz / Mourvèdre / Viognier 2007

A rich and flamboyant full bodied blend of Shiraz (76%), Mourvèdre (21%), and Viognier (3%). Dark and broody, with sweet aromas of violets, lavender, black cherry and dark chocolate. A mouth filling wine with rich, savoury flavours and a long, elegant finish.

variety : Shiraz | 76% Shiraz, 21% Mourvèdre, 3% Viognier
winery : Idiom Wines
winemaker : Reino Thiart
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.5 g/l **pH :** 3.54 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : **Vineyard - Da Capo, Sir Lowry's Pass, Helderberg**
Soils: Granite/Tukulu (decomposed granite) / Table Mountain Sandstone
Aspect: North west / North west / South west
Area: Shiraz - 3.67 / Mourvèdre - 0.42 / Viognier - 2.2 Hectares
Predominant wind: SE Summer / NW Winter
Date of planting: Shiraz - 1999 & 2000 / Mourvèdre - 1999 / Viognier - 2001 & '02
Clones:
Shiraz - 9C & 21A on R110
Mourvèdre - MT11A on 101-14,
Viognier - VR1A on R110

about the harvest: Date of picking: Shiraz - 20 March / Mourvèdre - 15 March / Viognier - 12 Feb 2007
Balling at picking: Shiraz - 24.9°B / Mourvèdre - 24.7°B / Viognier - 25.5°B

in the cellar : The Viognier was partly fermented in stainless steel tanks and then completed fermentation and malo-lactic in 60% new French oak 225 litre barrels. Both red varieties received four days pre-fermentation cold maceration prior to fermentation in stainless steel tanks. The Shiraz and Mourvèdre then completed malolactic fermentation in 70% new oak 225 litre barrels and matured in these same barrels. The Shiraz and Mourvèdre was then blended and matured in 40% American and 60% French oak barrel for 12 months.

Date of bottling: 5th March 2009