

## Thokozani SMV 2010

Smokey, toffee, caramel and coffee flavours initially greet you. This gives way to rich ripe plums and vanilla. On the palate the rich Christmas cake fruit mix is balanced by a fine tannin finish.

**variety :** Shiraz | 86% Shiraz, 13% Mourvèdre, 1% Viognier

**winery :** Thokozani Wines

**winemaker :** Francois Roode/Brett Rightford

**wine of origin :** Wellington

**analysis :** alc : 14.5 % vol    rs : 3.69 g/l    pH : 3.6    ta : 5.49 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 2010

Yield: 8 ton/ha

The grapes were harvested in three separate batches.

**in the cellar :** The grapes were harvested in three separate batches and fermented individually. Pre-fermentation cold soaking was given for 1 days before inoculation with yeast. Mourvedre was pumped over every 4 hours in a closed fermenter. The Shiraz was fermented in a closed fermenter and given combined pumping over 4 hours with alternative aerated pump overs.

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

