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Idiom Shiraz / Mourvèdre / Viognier 2008 (Rhône-style Blend)

A rich and intense full bodied blend of Shiraz, Mourvedre and Viognier. Aromas of white pepper, meat and dark chocolate. A mouth filling wine with rich and savoury earthy notes and firm tannins.

A lovely juicy steak and game meats like springbok and kudu.



variety : Shiraz | 55% Shiraz, 44% Mourvèdre, 4% 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 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Recommended cellaring up to 5-8 years.

in the vineyard :
Vineyard: Da Capo, Sir Lowry's Pass, Helderberg
Soil: Granite / Tukulu (decomposed) / Table Mountain Sandstone
Aspect: Shiraz – North west / Mourvèdre – North west / Viognier – South west
Area: Shiraz - 3.67 / Mourvèdre – 0.42 / Viognier – 2.2 Ha
Trellising: Vertical Shoot Positioning
Irrigation: Drip
Predominant wind: SE Summer / NW Winter
Date of planting: Shiraz - 1999 & 2000 / Mourvèdre – 1999 / Viognier – 2001 & 2002
Clones: Shiraz - 9C & 21A, Mourvèdre – MT11A, Viognier – VR1A

about the harvest: Balling at picking Shiraz - 25°B / Mourvèdre - 26°B / Viognier - 25°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 225L 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 225L 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.