

## 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.

