

Idiom Primitivo 2010

An explosive wine typical of our exotic Zinfandel. Aromas of fynbos and a fusion of sage, rosemary and mint dominate the nose. Intense, evolving flavours of blackberries and raspberries on the palate enhance the sweet cooking herbs making the mouth water at the thought of the potential food matches. A wine with a long lingering finish.

Slow roasts, ie. Leg of Lamb with Rosemary.

variety : Zinfandel | 100% Zinfandel

winery : Idiom Wines

winemaker : Reino Thiart

wine of origin : Stellenbosch

analysis : **alc** : 14 % vol **rs** : 3.2 g/l **pH** : 3.64 **ta** : 5.3 g/l

type : Red **style** : Dry **body** : Full **taste** : Herbaceous **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : Recommended cellaring up to 5-8 years.

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

in the cellar : Following two days of cold maceration the grapes rose to temperatures of between 25 & 28°C throughout fermentation. Twice daily the grapes were punched down by hand in their stainless steel fermentation tanks. 30% American oak and 70% French oak was used, where the wine completed malolactic fermentation and maturation for a further 12 months.

