

Hermanuspietersfontein Die Martha 2008

Appearance: A brilliant, medium deep, ruby brick red colour.

Flavour / Aroma: Attractive black olive, cinnamon, buttery, violets, leather and fynbos.

Taste: This flagship Rhône style blend characterized by its generous length, rounded tannins, muscular body, consistent intensity and supple consistency, a solid structure, clean finish and flowing balance.

This elegant & full bodied wine with good undertones of soft fruit will go well with peppered beef fillet with beetroot & horse radish crème; or char grilled tuna or try it with mature cheddar or Gruyère.

variety : Shiraz | 78% Shiraz, 21% Mourvèdre, 1% Viognier

winery : Hermanuspietersfontein

winemaker : Bartho Eksteen

wine of origin : Coastal

analysis : alc : 14.73 % vol rs : 3.8 g/l pH : 3.53 ta : 5.9 g/l va : 0.67 g/l

so2 : 110 mg/l fso2 : 11 mg/l

type : Red style : Dry body : Full wooded

pack : Bottle closure : Cork

in the vineyard : Area: 6.8ha

Altitude: 210 – 289 meter

Elevation: Northwest/ Southeast and North/ South

Density: 3200 and 2909 vines per ha

Vineyard age: 2004/2005/2006

in the cellar : Maceration: 3 – 4 days cold maceration before fermentation.

Fermentation & temperatures: 3 – 4 punch downs per day at 24-26°C. Completes fermentation in small wood.

Malolactic fermentation: In tank

Wood maturation: 16 months in 225lt new and second fill French oak barrels