

La Vierge SATYRICON Barbera / Sangiovese / Nebbiolo 2010

This wine shows the gamy tea leaf character of Sangiovese, the red fruit and spice of the Nebbiolo and the bright cherry fruit character of the Barbera.

Enjoy this wine with creamy pastas, mushroom risotto's and cheese platters.

variety : Sangiovese | 39% Sangiovese, 33% Nebbiolo, 28% Barbera

winery : La Vierge Wines

winemaker : Marc van Halderen

wine of origin :

analysis : alc : 14.3 % vol rs : 1.4 g/l pH : 3.5 ta : 6.3 g/l va : 0.67 g/l

type : Red **style :** Dry

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

ageing : Chunky tannin and a bright acidity will see this wine drinking well on release and developing for at least 5 - 7 years.

in the vineyard : This blend explores the blend of traditional Italian varieties from vines situated in the newly declared ward of Hemel-en-Aarde Ridge.

Name: Satyricon is a Latin work of satirical fiction written by Gaius Petronius in the early days of the Roman Empire. This rare example of a Roman novel tells a story of lust, love and temptation through man's deliberate journey to attain knowledge and wisdom, even if it is at the expense of his cherished innocence.

Soil Type: All varieties planted to Arenaceous Shale of the Bokkeveld Series

Aspect: North and North West

Trellising System: Vertical Shoot Positioning (Perold)

Age of Vines: 6 years

Vines per hectare: 5500

Climate: The varieties planted on our farms in the new ward of Hemel en Aarde Ridge, 10km in proximity to the Atlantic Ocean.

The climate being "temperate" in style, where the southerly maritime winds blow through the appellations during the summer. These winds in turn bring regular sea mists and overcast conditions to the areas and with it more even temperatures. The average summer temperature is 19° C and rainfall, approximately, 750mm per year.

about the harvest: All grapes varieties were harvested separately by hand enjoying cool early morning temperatures.

Average Yield: 4 - 5 t/ha (26 - 33hl/ha)

in the cellar : After overnight cold storage they were destemmed and crushed into red ferment tanks. Cold maceration occurred for 5 – 7 days. The wine was then fermented under controlled temperatures until dry. The skins were then lightly pressed and the wine racked into a selection of French Oak Barriques (50% new barrels) for 15 months ageing and maturation. Final blending occurred 2 months prior to bottling and the wine was allowed to develop further in bottle prior to release.

Production: 1650 cases of 6 x 750ml bottles

