

Hermanuspietersfontein Die Martha 2009

Concentrated, noble, rich with perfect wood integration; black olive, cinnamon, buttery, violets, leather and mushroom characteristics. Ruby, brick red with a muscular body, rounded tannins and generous length. Consistent intensity with a solid structure and a clean finish.

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 | 79% Shiraz, 17% Mourvèdre, 4% Viognier

winery : Hermanuspietersfontein

winemaker : Bartho Eksteen

wine of origin : Western Cape

analysis : alc : 14.77 % vol rs : 2.6 g/l pH : 3.54 ta : 6.3 g/l

type : Red style : Dry body : Full wooded

pack : Bottle closure : Cork

John Platter: 4 Stars (2005, 2006, 2007, 2008)

Berliner Wein Trophy 2009: Gold (2005)

ageing : 7 years and beyond, provided stored under optimum conditions

in the cellar : This wine spent 20 months in new and first fill French oak

