

## Hermanuspietersfontein Die Martha 2010

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Every family has a mater familias. Ours is a redoubtable woman with character, not to be taken lightly. She rules her family with a strong hand and a soft heart. Without pretension and forthright, she won't hesitate to express her opinion. Her children and grandchildren honour and adore her.

Die Martha is a definitive Rhône-style blend with strong character.

Tasting Characteristics: black olive, cinnamon, buttery, violets, leather, mushroom, cedar, coconut

Colour: ruby, brick red

Body: muscular

Tannins: rounded

Length: generous

Intensity: consistent

Consistency: supple

Structure: solid

Finish: clean

Balance: flowing

Overall Impression: Concentrated, noble, rich with perfect wood integration

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.

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**variety** : Shiraz | 75% Shiraz, 23% Mourvèdre, 2% Viognier

**winery** : Hermanuspietersfontein

**winemaker** : Bartho Eksteen

**wine of origin** : Western Cape

**analysis** : alc : 14.38 % vol   rs : 1.6 g/l   pH : 3.52   ta : 5.7 g/l

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

**pack** : Bottle   **closure** : Cork

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

Berliner Wein Trophy 2009: Gold (2005)

Världens Viner: Swedish Wine Mag: Gold & Best in Class

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**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 and was bottled on 15 May 2012

