

Hermanuspietersfontein Die Martha 2010

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.

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

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

Berliner Wein Trophy 2009: Gold (2005)

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

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

