

## Idiom Nebbiolo 2008

985An extremely limited one barrel release from a very low yielding vineyard. Typical garnet colour with hints of tobacco, tar and floral notes on the nose. Delicate but definite ripe fruit and prunes dominate the aromas. Sweet and savoury flavours tease the palate, with cherry and Turkish delight most prominent. A limited release Nebbiolo with a silky mouth feel and a seductive long lingering finish.

**variety :** Nebbiolo | 100% Nebbiolo

**winery :** Idiom Wines

**winemaker :** .

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol    rs : 2.7 g/l    pH : 3.89    ta : 5.7 g/l

**type :** Red      **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

**in the vineyard :** Vineyard - Da Capo, Sir Lowry's Pass, Helderberg

Soils: Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Aspect: North West

Area: 2.5 Hectares

Trellising: Vertical Shoot Positioning

Irrigation: Drip

Predominant wind: SE Summer/NW Winter

Date of planting: February 2003

Date of picking: 10 March 2008

Clones: NB1

**about the harvest:** Grapes were hand harvested at 24.3° B on the 10th March 2008

Yield: 1t/ha

**in the cellar :** Grapes are hand harvested into a fermentation bin. The grapes then spend 2days on cold maceration before being inoculated with the optimal yeast culture. Fermentation takes place anything from 7 - 14days at temperatures of between 22° - 28° C. The grapes are then pressed through a small 50kg hand press before finishing MLF fermentation in 500L French oak barrels. The wine then matures in these 500L French barrels for anything between 12 - 24 months, before being lightly filtered and hand bottled.

