

## Idiom Cape Blend 2011

A velvety opulent wine made with the Cape's own grape Pinotage blended with noble varietals. Big, intriguing multi-layered aromas and flavours suggest a dark chocolate fondant-like core, with notes of sweet red cherries, fresh biltong and dried fruits. Velvety tannins and a tantalizing finish are the hallmarks of this lovely wine.

**variety** : Cabernet Sauvignon | 50% Cabernet sauvignon, 30% Pinotage, 10% Merlot, 5% Cabernet Franc, 5% Petit verdot

**winery** : Idiom Wines

**winemaker** : Reino Thiart

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol rs : 2.4 g/l pH : 3.64 ta : 5.5 g/l

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

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

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

Soils: Granite/Tukulu (decomposed granite)/Table Mnt. Sandstone

Aspect: Cab s – west, Pinotage – south west, Merlot - south & south west

Trellising: Vertical Shoot Positioning

Irrigation: Drip

Predominant wind: SE Summer / NW Winter

Date of planting: Cab s - 2000, Pinotage - 2001 & 2002, Merlot - 1999

Clones: Cab s – 46C & 1631, 15M, 169AX Pinotage – PI245 & PI148A Merlot – MO343 & MO12, MO181 & MO192, MO3.

**about the harvest**: Balling at picking: 24.5° - 25.9°B

**in the cellar** : All the different grapes spent 5 days on cold maceration, where after it was fermented in stainless steel tanks at optimal temperatures of between 22° - 28° C. Here after malolactic fermentation took place on wood staves in stainless steel tanks. The wine were then matured separately for 10 months in 45% new 225L French and American oak, before being blended and left to marry for a further 2 - 4 months.

