

Idiom SMV 2009

A rich and full bodied blend of Shiraz, Mourvedre and Viognier. Aromas of black pepper, violets and marmite.

A mouth filling wine with red fruits, meats and a strong firm tannin base.

variety : Shiraz | 89% Shiraz, 9% Mourvèdre and 2% Viognier

winery : Idiom Wines

winemaker : Reino Thiart

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.8 g/l pH : 3.46 ta : 5.6 g/l

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

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

ageing : Recommended cellaring up to 5-8 years.

in the vineyard :

Vineyard: Da Capo, Sir Lowry's Pass, Helderberg

Soil: Granite / Tukulu (decomposed) / Table Mountain Sandstone

Aspect: Shiraz – North west / Mourvèdre – North west / Viognier – South west

Area: Shiraz - 3.67 / Mourvèdre – 0.42 / Viognier – 2.2 Ha

Trellising: Vertical Shoot Positioning

Irrigation: Drip

Predominant wind: SE Summer / NW Winter

Date of planting: Shiraz - 1999 & 2000 / Mourvèdre – 1999 / Viognier – 2001 & 2002

Clones: Shiraz - 9C & 21A, Mourvèdre – MT11A, Viognier – VR1A

about the harvest: Balling at picking Shiraz - 24.7°B / Mourvèdre - 24.2°B / Viognier - 26°B

in the cellar : The Viognier was partly fermented in stainless steel tanks and then completed fermentation and malo-lactic in 20% new French oak 225L barrels. Both red varieties received four days pre-fermentation cold maceration prior to fermentation in stainless steel tanks. The Shiraz and Mourvedre then completed malolactic fermentation in 45% new French and American oak 225L barrels and matured in these same barrels for 12 - 14 months. All three varietals were then blended and placed back into barrel to marry for 3 months before being lightly filtered and bottled.

