

## Idiom SMV 2010

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, 10% Mourvèdre and 1% Viognier

**winery :** Idiom Wines

**winemaker :** Reino Thiart

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol    rs : 2.0 g/l    pH : 3.75    ta : 6.4 g/l

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

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

### 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:** Shiraz - 25°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.

