

## SHIRAZ, MOURVÈDRE, VIOGNIER 2011

## VINIFICATION

Wine maker

A rich and flamboyant blend of Shiraz, Mourvedre and Viognier. Aromas of sweet lavender and white pepper. A

soft mouth-filling wine with notes of sweet dark fruits, cloves and cinnamon. Savoury and spicy. A wine with a

silky tannin structure and long lingering finish.

Varieties 74% Shiraz, 25% Mourvèdre and 1% Viognier.

Origin Wine of Origin Stellenbosch

and then completed fermentation and malo-lactic in 60% 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 70% new oak 225L barrels and matured in these same barrels. The Shiraz and Mourvedre was then blended and matured in 40% American and 60% French oak barrel

for 12 months.

Date of bottling 17th January 2013

Analysis pH 3.60 Total acidity 5.3g/l

Residual sugar 2.8g/l Alcohol 14%

## **PROVENANCE**

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

Soils Granite/Tukulu (decomposed granite)/Table

Mountain Sandstone

Aspect Shiraz – North west Mourvedre – 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.

Balling at picking Shiraz – 24°B Mourvèdre – 24.2°B Viognier –24.6°B

