

## ROSSO di STELLENBOSCH HERITAGE SERIES by IDIOM SANGIOVESE and BARBERA 2016

## VINIFICATION

Wine maker

A lively, medium-bodied red wine with notes of red cherries and perfumed prosciutto. Delicate oaking

in used barrels contributes to both fruity and savoury notes continuing on the palate. A delicious drinking wine with good acidity and plenty of potential. A perfect match for antipasto or Italian

style meat and pasta dishes.

Varieties Sangiovese (97%) and Barbera (3%)

Origin Wine of Origin Stellenbosch

Analysis pH 3.55 Total acidity 5.3 g/1

Residual sugar 2.3 g/l Alcohol 13%

## **PROVENANCE**

Various specifically sourced sights across Stellenbosch.

Soils	Granite/Tukulu (decomposed granite)/Table	
JOHS	Grainte/ Tukuru (decomposed grainte)/ Table	

Mountain Sandstone

Aspect Sangiovese and Barbera

Area Sang – 5 Ha, Barb – 1 Ha

Trellising Vertical Shoot Positioning

Irrigation Drip and dry land

Predominant wind SE Summer/NW Winter

Date of planting Sang – 1999, Barb – 2006

Clones Sang – SG 1A, Barb – BB1

Balling at picking Sang – 25°B, Barb - 24°B

