



## ROSSO di STELLENBOSCH HERITAGE SERIES by IDIOM 2021

### VINIFICATION

Wine maker description

A lively, medium-bodied red wine with notes of red cherries, raspberries and hints of perfumed prosciutto. Delicate maturation in a combination of 2nd and 3rd fill oak barrels results in signature fresh, fruity, earthy and savoury notes combining to deliver a well-balanced mid-palate with elegant tannins. A perfect match for antipasto or Italian style meat and pasta dishes.

Varieties

Sangiovese (96%), Barbera (4%)

Vinification

Grapes are harvested in the early hours of the morning into 20kg lug boxes. The grapes are then transported in a refrigerated truck to the winery where it spends overnight in cold storage to get a uniform temperature on all grapes. The next day the grapes are bunch and berry sorted before being lightly crushed in stainless steel tanks for fermentation. The fermentation takes 7-11 days before the wine is pressed and allowed to settle before being racked and inoculated for malo-lactic fermentation, after which the wine is transferred to 225L French oak barrels for maturation. Before bottling the wine is lightly filtered.

Date of Bottling

4<sup>th</sup> December 2024

Origin

Wine of Origin Stellenbosch

Analysis

pH 3.45	Total acidity 5.6g/l
Residual sugar 2.2g/l	Alcohol 13%

### PROVENANCE

*Various specifically sourced sights across Stellenbosch.*

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Aspect

Sangiovese

Area

Sang – 5 Ha

Trellising

Vertical Shoot Positioning

Irrigation

Drip and dry land

Predominant wind

SE Summer/NW Winter

Date of planting

Sang – 1999

Clones

Sang – SG 1A

Balling at picking

Sang – 25°B

