

THE CHOCOLATE BLOCK

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THE CHOCOLATE BLOCK 2002

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FACT SHEET

Alcohol: 14.97%vol
pH: 3.82
RS 3.4g/l
TA: 5.4g/l

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Winemakers Comments

The Chocolate Block is a blend of Grenache, Syrah, Cinsault, Cabernet Sauvignon and a hint of Viognier. The Syrah, Viognier and Cinsault components were sourced in Wellington, the Cabernet in Malmesbury and the Grenache from an old block in Citrusdal. All were fermented separately; the Syrah component undergoing a natural fermentation. After alcoholic fermentation, malolactic fermentation was completed spontaneously in used French casks and left on these lees for fifteen months. 15 barrels were selected for the final blend. After blending the wine was egg-white fined and received a coarse filtration into the bottle.

Tasting Notes

The nose of the wine is dominated by a ripe spicy violet and dark chocolate profile. The wine has great mid-palate depth with developed ripe tannins. It is ripe and rich with a generous texture and lengthy finish. The Cabernet offers great structural elements to this wine while the Syrah and Grenache contribute to the complex flavour profile. The old Cinsault dryland bush vines contribute a lovely ripeness of fruit to the blend. Although accessible now this wine will surely develop favourably over the next five to eight years.

