

THE CHOCOLATE BLOCK

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THE CHOCOLATE BLOCK 2006
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FACT SHEET

Alcohol: 14.83%vol
pH: 3.89
RS 2.3g/l
TA: 5.8g/l

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Winemakers Comments

The Chocolate Block is a blend of Syrah (55%); Grenache noir (17%); Cinsault (15%); Cabernet Sauvignon (9%) and Viognier (4%). We source the Syrah fruit from a dry-land Malmesbury vineyard in the Swartland. The Grenache noir grapes come from the Oudam farm in Citrusdal being the oldest Grenache vineyard in South Africa planted in 1966. The Cinsault comes from 42 year old vines in Wellington and the Cabernet Sauvignon and Viognier fruit comes from the Boekenhoutskloof vineyards. While the Syrah, Grenache and Cinsault are fermented using natural yeasts under oxidative conditions the Cabernet Sauvignon and Viognier are fermented with commercially cultivated yeast strains. The 2006 vintage saw part of the Syrah and Viognier co-fermented. All the Grenache and Cinsault were blended with Syrah before the wine spent 16 month in barrique mostly using 600 L thick-staved wood. Our experience shows that we retain more fruit this way with less oxidation occurring. 324 barrels were selected for the final blend.

Tasting Notes

Spicy dark chocolate surrounded by ripe berry flavours and a fine clove character show in the nose of the Chocolate Block. The richness of the palate with ripe flavours is in balance with the smooth tannins. This wine has great length with a minimum of 5 years ageing potential.

