

THE CHOCOLATE BLOCK

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FACT SHEET

Alcohol:	14.82%vol
pH:	3.84
RS	3.5g/l
TA:	5.4g/l

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Winemakers Comments

The 2008 Chocolate Block is a blend of Syrah (69%); Grenache noir (12%); Cabernet Sauvignon (10%); Cinsault (7%) and Viognier (2%). The Syrah fruit comes from Malmesbury with its unique growing conditions and dryland farmed vineyards to ensure it deep-rooted vines and therefore optimal concentration of colour, flavour and tannin structure. The Grenache noir (from some of the oldest in the country) is sourced from Citrusdal with its very sandy soils and perfect terroir for ripening this grape varietal. This batch was matured in 600L barrels to retain the unmistakable fruit and freshness on the cultivar. The Cabernet Sauvignon and Viognier come from the organically farmed vineyards of Boekenhoutskloof and the Cinsault is from old bush vines on decomposed granite soils on Welbedacht in Wellington. The wine matures in 2nd and 3rd filled French oak barrels for 15 months before it gets a light egg-white fining. 888 barrels were selected.

Tasting Notes

The wine shows typical Malmesbury Syrah flavours on the nose with intense spicy notes which is supported by ripe plum, black fruit and violet aromas. The wine has a grippy acidity and well integrated tannins with a well textured and rounded mouth feel. The long, elegant and succulent finish with superb structure from the Cabernet Sauvignon leads us to believe that this wine has at least 8 years of aging potential.

