

THE CHOCOLATE BLOCK

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FACT SHEET

Alcohol:	14.72%vol
pH:	3.85
RS	2.4g/l
TA:	5.8g/l


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Winemakers Comments

The 2009 Chocolate Block is a blend of Syrah (67%); Grenache noir (14%); Cabernet Sauvignon (10%); Cinsault (7%) and Viognier (2%). This wine is the perfect example of identifying “undiscovered” parcels of vineyard with amazing potential and utilizing it to unleash its world class quality. 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 (the oldest Grenache vines 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 Boekenhouskloof and the Cinsault is from old bush vines on decomposed granite soils in Wellington. The wine matures in 2nd and 3rd filled French oak barrels for 18 months before it gets and light egg-white fining.

Tasting Notes

An expressive nose with intense dark cherry spiced raspberry, black fruit and violet-infused perfume. With time another dimension of rusticity and fleshiness is revealed with underlying earthy notes. The palate is firmly structured, yet elegant, with supple tannins and spicy oak aromas covering a rounded mid-palate that reveals purity of fruit and a lifted freshness. Classically styled with integrated tannins and balanced acidity to ensure a long, succulent and textured finish.



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