

THE CHOCOLATE BLOCK

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FACT SHEET

Alcohol:	14.85%vol
pH:	3.78
RS	2.2g/l
TA:	5.4g/l

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Winemakers Comments

The 2010 Chocolate Block is a blend of Syrah (72%); Cabernet Sauvignon (13%); Grenache noir (7%); Cinsault (6%) 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 (Swartland) 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 is sourced from Piekenierskloof (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 Boekenhoukloof and the Cinsault is from old bushvines on decomposed granite soils in Wellington. The wine matures in 2nd and 3rd filled French oak barrels for 18 months before it gets a light egg-white fining. 1035 barriques were selected for this wine.

Tasting Notes

Explosive nose with great depth of spiced fruit and violet-infused perfume. Striking freshness on a firmly structured palate with elegant and supple tannins. Spicy oak aromas covering a rounded mid-palate that reveals layers of fruit with intense purity. Classically styled with integrated tannins and balanced acidity to ensure a long, succulent and textured finish.

