

# THE CHOCOLATE BLOCK

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THE CHOCOLATE BLOCK 2011  
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## FACT SHEET

<b>Alcohol:</b>	14.24%vol
<b>pH:</b>	3.69
<b>RS</b>	3.3g/l
<b>TA:</b>	5.4g/l


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### Winemakers Comments

The 2011 Chocolate Block is a blend of Syrah (69%); Grenache Noir (14%); Cabernet Sauvignon (11%); Cinsault (5%) and Viognier (1%). 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 and Viognier fruit come from Malmesbury (Swartland) with its unique growing conditions and dry land 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 variety. This batch was matured in 600L barrels to retain the unmistakable fruit and freshness on the cultivar. The Cabernet Sauvignon is sourced from Franschoek 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 a light egg-white fining. 1432 barriques were selected for this wine.

### Tasting Notes

The influence of the Grenache’s red fruits on this wine is striking. The nose shows an abundance of redcurrant, plums, crushed rock, and an array of spices. The floral notes add to its complexity. The freshness of the wine puts its head in front of the previous vintages. Spicy oak aromas cover a rounded mid-palate that reveals layers of fruit with intense purity. Textured, composed and seamless in style.



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