

# THE CHOCOLATE BLOCK

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THE CHOCOLATE BLOCK 2012  
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## FACT SHEET

**Alcohol:** 14.65%vol  
**pH:** 3.81  
**RS:** 2.3g/l  
**TA:** 4.8g/l

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### Winemakers Comments

The 2012 Chocolate Block is a blend of Syrah (70%); Cabernet Sauvignon (13%); Grenache Noir (10%); Cinsault (6%) 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 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 is sourced from Franschoek and the Cinsault is from old bushvines in the Swartland and Piekenierskloof. The wine matures in 1st (all of the Cabernet Sauvignon), 2nd and 3rd filled French oak barrels for 18 months before it gets a light egg-white fining and filtration. 1735 barriques were selected for this wine.

### Tasting Notes

This vintage shows massive floral perfume with underlying redcurrant, cedar, black pepper, coriander spice and hints of Turkish Delight. The macerated red fruit carries through onto a palate layered with marzipan, minerals and a superb velvety structure. Textured, composed and seamless in style.

