

THE CHOCOLATE BLOCK

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FACT SHEET

Alcohol: 14.91%vol
pH: 3.83 **VA:** 0.74g/l
RS: 2.3g/l **TA:** 5.3g/l

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Winemakers Comments:

The 2013 Chocolate Block is a blend of Syrah (71%); Cabernet Sauvignon (12%); Grenache Noir (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 the 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 varietal at an elevation of almost 800m. 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 Stellenbosch. 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 (nine 2500L French oak foudres also came into production) for 16 months before it gets a light egg-white fining and filtration. 1511 barriques were selected for this wine.

Tasting Notes:

An exotic and vibrant vintage with an iron edge running alongside the inky core of prunes, mulberries, cloves and boasting floral notes. Firm ripe tannins on the palate covered by plums, blackberries and olive tapenade. Textured, composed and seamless in style.

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