

THE CHOCOLATE BLOCK

.....
THE CHOCOLATE BLOCK 2014
.....

FACT SHEET

Alcohol:	14.65%vol
RS:	2.5g/l
TA:	5.3g/l
VA:	0.70g/l
pH:	3.87

.....
Winemakers Comments:

The 2014 Chocolate Block is a blend of Syrah (73%); Cabernet Sauvignon (12%); Grenache Noir (10%); Cinsault (4%) 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. Most of the Syrah, Grenache Noir, Cinsault and Viognier come from the 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 was matured in 600L barrels to retain the unmistakable fruit and vibrancy of the cultivar. The Cabernet Sauvignon is sourced from Franschoek and Stellenbosch. The wine matures in 1st (all of the Cabernet Sauvignon), 2nd and 3rd filled French oak barrels (eight 2500L French oak foudres) for 16 months before it gets a light egg-white fining and filtration. 1742 barriques were selected for this wine.

Tasting Notes:

Bursts with raspberries, allspice and a grapefruit-cool-climate-Syrah typicity underscored by dark fruit and floral incense. Structurally more intense than recent vintages with the Porseleinberg Syrah starting to make an impact, with a refreshing acidity luring you back for more. The Viognier adds subtle hi-tone nuances to the aromatic profile and some textural qualities. Bitter dark chocolate on the palate with cold soaked game, black fruit, hints of smoky minerality and oak spice. A pure, focussed, textured and penetrating palate.

