

The Chocolate Block 2007

Alcohol:	14.29% / vol
pH:	3.94
VA:	0.65g / litre
RS:	2.4g / litre
TA:	5.0g / litre



WINEMAKER'S COMMENTS:

The 2007 Chocolate Block is a blend of Syrah (55%); Grenache noir (20%); Cabernet Sauvignon (16%); Cinsault (5%) and Viognier (4%). Although the varieties have remained the same for this wine since the initial 2002 vintage, the percentages of grapes in the blend may vary. An increase in Cabernet Sauvignon meant less Cinsault made the final assemblage for the 2007 vintage.

2007 was a bumper vintage for us. We believe this to be the best Chocolate Block to date. For the 2007 vintage no Viognier was blended as white wine to lift the perfume profile of the wine but only the skins and some stalks of the Viognier were used and fermented in partnership with a few selected batches of Syrah. The making of the Chocolate Block has been a yearly learning curve for us in our winemaking approach and in hindsight we believe that better integration of the Viognier can only be achieved with co-fermenting the Syrah and Viognier.

TASTING NOTES:

Fresh berry flavours and a fine white pepper note add a spicy profile to the nose. This is a wine of elegance and linearity. The palate seems almost seamless with the soft approachable tannins rounding off the mouth feel. Maximum ageing potential of 8 years.



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