



## IDIOM CAPE BLEND

**£43.00**

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SKU: SAICB

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Alberto Bottega was born in Milan, Italy in 1942. After spending his childhood in the Friuli region of north-east Italy, Alberto emigrated with his parents and sister to Cape Town in 1950. He met his wife Valerie in 1960 and together they have three children – Roberto, Laura and Silvana. Idiom was the vision of Alberto Bottega and Valerie Bottega as a legacy to pass onto their three children and grandchildren. The vineyards were planted in 1999 and in 2016 the family undertook a major renovation to build a signature tasting centre and restaurant.

To celebrate their Italian heritage, a range of Italian grape varieties are planted alongside the French varieties more traditional for South Africa. The house style is one of full-flavoured yet elegant barrel aged wines, which have received multiple awards over the years.

The Cape Blend is a blend of Pinotage (43%), Cabernet Sauvignon (24%), Merlot (19%), Cabernet franc (9%), Shiraz (5%) from the Da Capo vineyard on the Helderberg mountains

Nestling at the foot of majestic granite mountains, the slopes vary in height from 200 to 350 metres above sea level and have aspects which face north, west and south. The 150 hectare property can be seen from far due to the distinctive mountain shape which is known as the Idiom Conical Peak. The soils contain decomposed granite which is relatively shallow and stony in patches with a clay base. The distinctive northern, western and southern aspects create several micro-terroirs, which add character and complexity to the wines.

All the different grapes spent 5 days on cold maceration, where after it was fermented in stainless steel tanks at optimal temperatures of between 22-28°C. Hereafter malolactic fermentation took place on wood staves in stainless steel tanks. The wines were then matured separately for 10 months in 45% new 225L French and American oak, before being blended and left to marry for a further 2-4 months.

A velvety opulent wine made with the Cape's own grape Pinotage blended with French varieties. Rich and intriguing aromas suggestive of black forest gateau with notes of cigar box and ripe cherries. Soft tannins, lush ripe berry fruits, and a lingering finish are hallmarks of this wine.

