

# bizoe

handcrafted wines



## *idioglossia*

Idioglossia refers to the secret language between twins, and is inspired by winemaker Rikus Neethling's young twin sons. And although the two wines in the Idioglossia range, like André and Retief could not be more different, they aim to capture something of the special synergy between the brothers. Like this Chardonnay, where the natural interplay between soil, aspect, climate and a dedicated human hand in the vineyard and cellar combines to create a truly harmonious wine.

### VITICULTURE AND VINIFICATION

The vineyards that yield the grapes used for the Idioglossia Chardonnay are located in the Franschhoek Valley. They are farmed for ultra premium quality, which includes shoot positioning for optimal light exposure and bunch thinning to make sure only the finest, perfectly ripe fruit are harvested. In the cellar, the juice is partially fermented in amphorae, or clay vessels, and also in older oak barrels. The wine is then matured for a further 7-8 months in these lightly toasted older barrels to preserve the bright fruit character while adding texture on the mouthfeel.

### WINE DESCRIPTION

The Idioglossia Chardonnay exhibits classic varietal flavours of tropical fruit and citrus, becoming more defined as they flow from the nose to palate, with discernible tangerine, lemon-lime and quince notes. This pure, succulent fruit core is supported by a lively acidity and long, layered finish. It is a versatile food wine that is particularly enjoyable with spicy seared tuna or roast chicken.

### ANALYSES

Sugar: 2.10 g/l  
Total acid: 6.2 g/l  
pH: 3.27  
Alcohol: 12.0% Vol

**CHARDONNAY 2017**