

bizoe

handcrafted wines



idioglossia

Idioglossia refers to the secret language between twins, and is inspired by winemaker Rikus Neethling's young twin sons. Much like the wines in the Idioglossia range, André and Retief could not be more different, but they share more than most siblings – a unique way of communicating!

A trip to Argentina as a student sowed the seeds for winemaker Rikus Neethling's fascination with the Malbec grape. Although not yet widely planted locally, he feels this expressive, characterful grape has immense potential in South Africa.

VITICULTURE AND VINIFICATION

The grapes used to make this vibrant Malbec is grown on a farm in the Stellenbosch Hills area. These high lying vineyards yield balanced, expressive fruit with outstanding purity, which are hand harvested at optimal ripeness. At the cellar, quality sorting and cold maceration takes place prior to fermentation, the latter for a good extraction of flavour and colour. The juice is fermented in stainless steel tanks with regular pump-overs. Finally, the wine is matured for 18-20 months in old French oak barrels before bottling.

WINE DESCRIPTION

Alluring plum, cherry and blackcurrant fruit abound on the nose and palate, tinged with interesting umami flavours reminiscent of porcini and green olive. Subtle notes of violets, aniseed and pepper are dotted on the long, fresh finish. This flavourful wine with its ripe fruit character and savoury shades makes an excellent pairing for pork dishes and mushroom risotto.

ANALYSES

Sugar: 2.0 g/l

Total acid: 5.8 g/l

pH: 3.57

Alcohol: 14.5% Vol

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