

# ssulo [wine with soul]

Here's to those free spirits who, flying solo in the face of convention, throw their compass to the wind. Here's to those free-wheeling individuals who, in charting undiscovered territory, soar way above the norm. Here's to those who believe in fairy-

tales and legends, but mostly in themselves. In short, here's to everyone who knows that there's more to living than meets the eye – and has the courage to reach for the ultimate dream! SOULO. Wine with Soul



## SOULO SAUVIGNON BLANC 2009

**Winemaker's comments:**  
A pale green wine that shows benchmark characteristics of intense gooseberry, guava and passion fruit aromatics. The palate is extraordinarily balanced with bright seamless acidity.

**Vinification:** Cold skin maceration was carried out for six hours, juice then fermented in stainless steel tanks for three weeks at 12°C. Wine was left on the gross lees where batonage was applied for a week. Wine was then racked and left on the fine lees till right before bottling.

**Blend:** 100% Sauvignon Blanc

**Food pairing:** Compliments well with antipasto, Salad Nicoise, shrimp cocktail, grilled swordfish or Thai green curry.

**Chemical analysis:**  
Alcohol: 13%  
Residual sugar: 1.77g/l  
Total acidity: 7.4g/l  
pH: 3.44

**Winemaker -** JC Martin



## SOULO SHIRAZ 2008

**Winemaker's comments:**  
Well structured with dense, compact fruit and subtle hints of smoke and spice on the smooth palate.

**Vinification:** Grapes were cold soaked for two days after which traditional skin fermentation commenced. After completion of alcoholic fermentation wine underwent malolactic fermentation. The wine was aged in French oak barrels for 14 months.

**Blend:** 100% Shiraz

**Food pairing:** Shiraz is great for grilled meats or veggies, game, beef stew and meat lover's pizza.

**Chemical analysis:**  
Alcohol: 14%  
Residual sugar: 2.8g/l  
Total acidity: 5.57g/l  
pH: 3.59

**Winemaker -** JC Martin



## SOULO CABERNET SAUVIGNON 2008

**Winemaker's comments:**  
A dark scarlet colour full bodied wine has intoxicating flavours of dark fruit and nuts with a trace of chocolate and refreshing mint.

**Vinification:** Grapes were cold soaked for two days after which traditional skin fermentation commenced. After completion of alcoholic fermentation wine underwent malolactic fermentation. The wine was aged in French oak barrels for 16 months.

**Blend:** 100% Cabernet Sauvignon

**Food pairing:** Pan seared beef tenderloin, venison stew or dark chocolate brownies.

**Chemical analysis:**  
Alcohol: 14%  
Residual sugar: 2.7g/l  
Total acidity: 6.5g/l  
pH: 3.27

**Winemaker -** JC Martin



## SOULO PINOTAGE 2008

**Winemaker's comments:**  
This beautifully balanced wine combines rich banana flavours with velvety tannins and an attractive hint of oak.

**Vinification:** Grapes were cold soaked for two days after which traditional skin fermentation commenced. After completion of alcoholic fermentation wine underwent malolactic fermentation. The wine was aged in French oak barrels for 14 months.

**Blend:** 100% Pinotage

**Food pairing:** Serve with venison, veal or a rich lasagne.

**Chemical analysis:**  
Alcohol: 14%  
Residual sugar: 2.7g/l  
Total acidity: 5.25g/l  
pH: 3.67

**Winemaker -** JC Martin