

The Ruins Syrah Cabernet Sauvignon 2008

variety : Shiraz | 76% Syrah 21% Cabernet Sauvignon 3% Viognier

winery :

winemaker : Marinus Potgieter

wine of origin : Eilandia

analysis : **alc** : 14.5 % vol **rs** : 3.1 g/l **pH** : 3.58 **ta** : 5.6 g/l **so2** : 78 mg/l **fso2** : 32 mg/l

type : Red **style** : Dry **body** : Medium **taste** : Fragrant **wooded** **organic**

pack : Bottle **closure** : Screwcap

about the harvest: The grapes were destemmed and cold soaked for 1 day at 12 degrees Celsius. Thereafter it was fermented for 6 days in open top fermenters with a combination of punch down and aerated pumpovers each day. The grapes were pressed and the free running- and press fractions were put on French oak staves to complete malo-lactic fermentation (80% of total volume). After MLF the wine aged for a further 6 months prior to blending and bottling.