

Teddy Hall Winter Moments 2009

A blend of rich ripe black fruit on the nose, lush juicy plums and velvety dark chocolates with velvety tannins.

This wine can be enjoyed with most meat and vegetarian dishes, great with pizza and pasta dishes.

variety : Shiraz | 56% Shiraz, 44% Cabernet Sauvignon

winery : Teddy Hall Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.64 ta : 5.9 g/l va : 0.37 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : This wine are drinking exceptionally well now and will gain in complexity over the next three years.

in the vineyard : This wine is sourced from Stellenbosch vineyards, planted mainly on broken shale, Table Mountain Sandstone and some on koffiklip with underlying clay. Average yield is 8.4 tons of fruit per hectare.

about the harvest: Picking was at full ripeness with sugars at 24.8° Balling while the acidity was measured at 6.3g/l average and the pH was 3.4.

in the cellar : The wine was fermented in open fermenters with regular pump-overs to extract good colour and tannin. I used French oak staves during maturation to ensure a velvety mouth feel.

