

Ormonde Theodore Eksteen 2007

Colour: Deep intense ruby red colour.

Aroma: Berries, cloves, spice and toasty oak.

Flavour: Spice, savoury, liquorice and deep red berries.

Finish: Firm tannins with a very balanced, smooth palate.

General: This is a Rhone Blend. Although many more Rhone cultivars are used in blends, these two are showing immense substance of style and aromas on our property hence the decision to focus our efforts on these two cultivars in the blend. The wine was aged for 18 months in French oak from the Allier forests.

variety : Shiraz | 65% Shiraz, 35% Grenache

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin : Darling

analysis : alc : 15.28 % vol rs : 2.2 g/l pH : 3.69 ta : 5.7 g/l

type : Red **style** : Dry **taste** : Fruity

pack : Bottle **size** : 0 **closure** : Cork

ageing : Optimum drinkability: 2008 - 2015

about the harvest: Harvest date: March 2008

in the cellar : This wine is a blend of two Rhône cultivars Shiraz and Grenache. Although many more Rhône cultivars are used in blends, these two are showing immense substance of style and aromas on our property hence the decision to focus our efforts on these two cultivars in the blend. Both cultivars are fermented in open casks at 28°C which is slightly warmer than the norm. We have found that the oxidative fermentation at higher temperatures lead to excellent colour extractions and the formation of esters which accounts for the sweeter perfume or floral aromas in the wine. Because Grenache is a big berry cultivar; the practice of seeping of juice is also used whereby we take off about 20% of the juice thereby concentrating both on colour and flavour intensity.

With Shiraz grapes we focus our effort in the vineyards. Shiraz leaves seem to contract during the warmer part of the day. This has the positive effect of reducing the surface area of leaves exposed to the sun and lessons evaporation. The negative effect is that more direct sunlight is received by the grapes thus heating the berries. We try to maintain a small and efficient canopy, thus reducing evaporation and protecting the berries with a good shield of leaves.

After fermentation, malolactic fermentation is allowed, but we refer it to be naturally induced and not by cultivated bacteria. Barrel ageing occurs for up to 18 months, in French oak with barrels from the Sylvian cooperage the most prominent. Others include Berger, Nadalie, Seguin Moreau and Quintessence.

Bottling date: 10 December 2008

