

Alexanderfontein Shiraz 2008

Colour: Deep red colour.

Aroma: Wild berries, spice and cloves.

Flavour: Raspberry, spice and savoury.

Finish: Soft creamy palate.

General: Shiraz is highly adaptable and flourishes in many wine regions of South Africa. The windy conditions on our estate lead to a small canopy, focusing the plants energy onto the grapes.

variety : Shiraz | 100% Shiraz

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin : Coastal Region

analysis : alc : 13.85 % vol rs : 2.6 g/l pH : 3.72 ta : 5.4 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing : Optimum drinkability: 2008 - 2011

about the harvest: The grapes were handpicked at 24°B.

Harvest date: February 2008

in the cellar : Cooling before fermentation allows for good colour extraction and slow fermentation. After 3 weeks of fermentation, the juice was separated from the skins and pips. Malolactic fermentation was induced creating a full bodied wine. Barrel ageing was done for 6 months, 20% being new wood - the rest 2nd and 3rd fill barrels.

Bottling date: February 2010

