

Ondine Cabernet Sauvignon 2008

Colour: Intense crimson red colour.

Aroma: Herbs, vanilla, toasty oak and leathery.

Flavour: Black berry fruit and spice on palate.

Finish: Structured, balanced palate, good acidity with soft tannins.

General: Cabernet Sauvignon is an exciting cultivar to work with, challenging our winemaker to produce top quality wines. Produced from dry land conditions, the berries are very small and concentrated with perfect aromas and colour.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin : Darling

analysis : alc : 13.7 % vol rs : 1.3 g/l pH : 3.74 ta : 6.6 g/l

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

pack : Bottle **closure** : Cork

ageing : Optimum drinkability: 2009 - 2014

about the harvest: The grapes were handpicked at 24.5°B.

Harvest date: March 2008

in the cellar : At the cellar the grapes were first cooled down to 15°C, before allowing fermentation to start. Yeast WE 273 was used, which is a slower fermenter. Colour and tannin extraction was obtained by pumping over once daily, and by plunging down the cap, twice daily, (produces lower levels of alcohol). Fermentation temperature was higher than normal at 26°C. After fermentation the wine was left on the skins for an extended maceration of ten days. Malolactic fermentation was allowed to develop naturally, after which the wine was aged in French oak barrels for twelve months. 42% Being new barrels from the cooperage Seguin Moreau.

Bottling date: February 2010

