

Ormonde Theodore Eksteen 2008

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 Rhône Blend. 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. 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** : 15.48 % vol **rs** : 3.0 g/l **pH** : 3.65 **ta** : 5.3 g/l

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

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

ageing : Optimum drinkability: 2008 - 2016

about the harvest: Harvest date: March 2008

in the cellar : Fermentation: Stainless steel - 12 days - punch down method.

Bottling date: February 2010

