

Ostrich Landing Classic Shiraz 2010

Deep burgundy red in colour with inviting aromas of vanilla and mocha. The palate rewards with lingering flavours of liquorice and ripe black cherries, supported by soft spicy tannins.

Peppered Red Meats, Sausage, Stews and Barbeques.

variety : Shiraz | 100% Shiraz

winery : Overhex Wines

winemaker : JC Martin

wine of origin : Swartland

analysis : alc : 15.0 % vol rs : 7.0 g/l pH : 3.59 ta : 5.27 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Due to the smaller crop we are seeing a trend towards higher quality wines. The red have intense colours and the whites are very expressive on the nose and palate. Sugars were lower than last year due to the cooler weather, acids were around the 6g/l pre-fermentation Sugars were slow to pick up causing a longer ripening time (no serious heat waves), causing harvest to be about a week longer. Longer ripening produced wines which are fuller and fruity. The volumes are roughly 15% lower than in normal.

about the harvest: Harvest Date: March 2010

in the cellar : Grapes were cold soaked for two days after which traditional skin fermentation commenced. After completion of alcoholic fermentation wine underwent malolactic fermentation. The wine was matured on French and American oak staves for eight months.