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Ostrich Landing The Baron 2009

The wine exhibits a complex array of aromas of red cherries and dense spice that flow seamlessly onto the palate. The wine has a juicy mouth feel, silky tannins and finishes with intense fruit.

Well suited to game meats, such as duck with Chinese greens and roasted venision.

variety : Shiraz | 60% Syrah, 30% Cabernet Sauvignon, 10% Mourvèdre
winery : Overhex Wines
winemaker : JC Martin
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.3 g/l **pH :** 3.6 **ta :** 5.5 g/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : **Vintage Conditions**
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 have produced wines which are fuller and fruity. The volumes are roughly 15% lower than in normal.

about the harvest: Harvest Date: February; 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 aged in French oak barrels for 14 months.