

## Haskell Aeon 2008

Rich dense garnet colour with lighter purple edges. The nose has lifted elements of red cherries, cinnamon, black pepper and sexy violets to round off. The pallet has a firm tannin structure with good dimension of fruit and wood balance.

**variety :** Shiraz | 95% Shiraz + 5% Mourvedre

**winery :**

**winemaker :** Rianie Strydom

**wine of origin :** Stellenbosch

**analysis :** alc : 14.47 % vol pH : 3.76 ta : 6.1 g/l

**type :** Red **wooded**

**pack :** Bottle **closure :** Cork

4½ stars in John Platter Wine Guide 2011

**about the harvest:** Vintage detail: Cooler season with rainfall late February slowed down the ripening of the grapes and favoured the flavour retention in the early stages of ripening. This produced wines with lower alcohols and good fruit expression.

Balling: 26

Production volume: 45 hl/ha

Hand Harvested: 100%

**in the cellar :** Whole berries: 0%

De-stemmed: 100%

Fermentation vessel: open fermenter

Fermentation: inoculated with Anchor 372

Barrel Type: French oak from Burgundian coopers

New Barrel %: 60%

Maturation: 14 months

Fining: Very light fining with egg white

Filtration: Coarse filtered prior to bottling

Bottled: December 2009

