

Thunderchild 2009

This classical blend was created by using the ancient technique of fermenting uncrushed berries with native yeast from grapes. After aging for one year in French barrels, it was bottled without finings or filtration. A further 12 months bottle aging took place prior to release.

variety : Merlot | 50% Merlot, 28% Cabernet Sauvignon, 22% Cabernet Franc

winery : Thunderchild

winemaker : Sympathetic Cellar

wine of origin : Robertson

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.48 ta : 5.8 g/l so2 : 127 mg/l

type : Red **wooded**

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

in the vineyard :

100% of the grapes for this blend is grown on the orphanage's grounds and 100% of the profit is donated to the children. Only true audited costs are remunerated, time and effort cannot be recompensed.

Soil: Chalk & calcrete formations.

Climate: Moderate summer with low night temperatures, cold winter.

Wind: Cool south easterly (summer)

about the harvest: Harvested at full seed ripeness.

in the cellar : Cold macerated uncrushed in open fermenters for 10 days. Punched through twice daily. Three weeks alcoholic fermentation. Only free run used. 100% Malolactic fermentation spontaneously in barrel. 12 Months wood maturation.

Bottling: Unfiltered, unfined, unstabilised.

