

## Teddy Hall Winter Moments 2011

Plums, cassis and chocolates on the nose follows on palate with velvety tannins and pleasant long finish.

This wine can be enjoyed with most meat and vegetarian dishes, great with pizza and pasta dishes.

**variety** : Shiraz | Shiraz, Cabernet Sauvignon, Pinotage.

**winery** : Teddy Hall Wines

**winemaker** : Teddy Hall

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol   rs : 2.3 g/l   pH : 3.6   ta : 5.9 g/l   va : 0.39 g/l

**type** : Red   **style** : Dry

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

Platter recommended quaffer and value for money

**ageing** : This wine is drinking exceptionally well now and will gain in complexity over the next three years.

**in the vineyard** : This wine is sourced from Stellenbosch vineyards, planted mainly on broken shale, Table Mountain Sandstone and some on koffliklip with underlying clay.

### about the harvest:

Average yield is 8.6 tons of fruit per hectare.

Picking was at full ripeness with sugars at 24.5° Balling while the acidity was measured at 6.3g/l average and the pH was 3.4.

**in the cellar** : Blend Information

Mostly Shiraz, some Cabernet Sauvignon with bit of Pinotage

The wine was fermented in open fermenters with regular pump-overs to extract good colour and tannin. I used French oak staves during maturation to ensure a velvety mouth feel.

