

## Haskell Aeon 2010

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 palate has a firm tannin structure with good dimension of fruit and wood balance.

**variety** : Shiraz | 95% Shiraz, 5% Mourvèdre

**winery** : Haskell Vineyards

**winemaker** : Rianie Strydom

**wine of origin** : Stellenbosch

**analysis** : alc : 14.62 % vol pH : 3.76 ta : 6.2 g/l

**type** : Red      **wooded**

**pack** : 0    **size** : 0    **closure** : 0

**in the vineyard** : 8Vintage Detail: What an intense year! It was extremely difficult to make predictions due to the constant fluctuations in weather conditions, with unrelenting winds prevailing almost throughout. Initially matters were quite advanced, with early bud burst, then cold weather in October and November delayed everything, and subsequently favourable conditions and the small size of the crop tended to move D-day forward again. Production cost was high from the start and expenses per ton skyrocketed because of the decline in yield.

**about the harvest**: 5Balling: 26  
Production Volume: 45 hl/ha  
Hand Harvested: 100%

**in the cellar** : Whole Berries: 100%  
De-stemmed: 100%  
Fermentation vessel: open fermenter  
Fermentation: inoculated with Anchor 372  
Barrel Type: French oak from Burgundy coopers  
New Barrel %: 60%  
Maturation: 14 months  
Fining: No Fining  
Filtration: Coarse filtration prior to bottling  
Bottled: January 2012

