

Haskell II 2009

variety : Shiraz | 50% Shiraz, 42% Cabernet Sauvignon, 8% Mourvèdre

winery : Haskell Vineyards

winemaker : Rianie Strydom

wine of origin : Stellenbosch

analysis : **alc** : 14.17 % vol **pH** : 3.72 **ta** : 5.76 g/l

type : Red

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

in the vineyard : Vintage detail: The wet cool season we had at the end of 2008 gradually followed through into the ripening season of the 2009 vintage and ensured quite stable acidities due to longer hang time. With some of the Cabernet ripening later this year we were able to experiment with this blend by co-fermenting the Shiraz.

about the harvest: 2Balling: 24-26

Production volume: 45 hl/ha

Hand Harvested: 100%

in the cellar : Whole Berries: 0%

De-stemmed: 100%

Fermentation vessel: Open fermenter

Fermentation: Fermented with inoculated yeast with 4 pump-overs and punch downs in the first part of fermentation and only two during the last half of fermentation.

Total maceration with skins was 15 days.

Barrel Type: 225 litre French oak barrels

New Barrel % : 40%

Maturation: 16 months in barrels

Fining: Light fining with one egg-white

Filtration: Coarse filtration into the bottling

Bottled: December 2010

