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Vondeling Baldrick Shiraz 2017

The wine a deep purple colour with flashes of scarlet. The ripe plum and mulberry aromas are uplifted with cherry blossom and violets, while infused with subtle cinnamon and aromatic white pepper. The palate is gentle and the tannins fresh but rounded. The aromatics continue into the palate with added blueberry, a hint of roasted black olives and soft spoken sweet spice.

A versatile, vibrant medium-bodied wine, the Baldrick Shiraz will enhance many a dish and occasion. We recommend it with slow cooked lamb, freshly seared steak and mashed potato with caramelised onion gravy. You could even have it with turnip...?!



variety : Shiraz | 93% Shiraz, 6% Mourvedre, 1% Viognier
winery : Vondeling Wines
winemaker : Matthew Copeland
wine of origin : Paarl
analysis : **alc :** 13.4 % vol **rs :** 2.8 g/l **pH :** 3.5 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Medium
pack : Bottle **size :** 750ml **closure :** Cork

"Worth twice the price" – Michael Fridjhon
• Gold Wine Awards
• Gold Gilbert & Gaillard International Challenge

in the vineyard : For this delicious wine we select the sites and clones which promote greater aromatics and a more accessible palate. The vineyards are planted on ancient granite derived soils on south and south east facing slopes. In total six clones of Shiraz are used and each clone contributes to the final wine. Hand-picking ensures that only the best fruit arrives at the
cellar. The unfermented fruit shows over-whelming flavours of raspberry and blackcurrant.

about the harvest: All grapes are hand selected and chilled overnight before being partially destemmed and placed as whole berries in open-top fermenters.

in the cellar : All grapes are hand selected and chilled overnight before being partially destemmed and placed as whole berries in open-top fermenters. The berry mash is cold soaked for 48hrs, before fermenting spontaneously. Fermentation takes place at a cool 22°C. All fermentation is done by wild yeasts. During fermentation, the wine is mixed by hand and not by pump. This method facilitates greater control and expression of the wine. Once fermentation is complete the skins are pressed in a traditional basket press and the wine is transferred to 500L second and third fill French oak barrels. Malolactic fermentation occurs in the barrel and helps to soften and enhance the natural wine flavours. The wine will spend more than a year in barrel to improved maturity and expose more flavours.