



ORMONDE
Private Cellar



ONDINE
CABERNET SAUVIGNON

2005

With red wines it is always important to pick the grapes when they are phenologically ripe. This is a very elusive phase and involves having the pips turn brown, the berries being a deep red colour and the fruit displaying no green tannins in the mouth.

Description: This wine has an extreme bouquet of aromas rare in red wines reflecting again the cool climate of Darling.

Style: Dry Red Wine

Grape Varieties: 100% Cabernet Sauvignon

Vinification: The grapes were handpicked at 24,5°B. At the cellar it was first cooled down to 15°C before allowing fermentation to start. After 2 weeks of fermentation the fermenting juice was separated from the skins and pips. Barrel ageing was done for 9 months, 30% being new wood - the rest 2nd and 3rd fill barrels.

Analysis:
ALC: 14.56%
TA: 5.9g/l
RS: 3.1 g/l
PH: 3.71