



# ONDINE SHIRAZ

## 2007

Shiraz is a highly adaptable cultivar, creating a presence in many wine producing regions. Shiraz can be used to produce very extracted wines complete with high alcohol, over ripe fruit and a ominous presence of charred barrel aromas. We do believe that Shiraz has a unique varietal character that comes to the fore with the Darling appellation.

Description: This wine has an interesting bouquet of wild berries, spice and cloves, supplemented with raspberry flavour on a well balanced palate, laced with ripe tannins.

Style: Dry Red Wine

Grape Varieties: 100% Shiraz

Vinification: The grapes were handpicked at 23.5 °B, with special care given to the colouring of the berries attachment before picking. Cooling before fermentation allowed for good colour extraction and slow fermentation. The wine was soaked for fourteen days on the skin, whereafter the wine was separated from the skins and pips. The wine was aged in barrels for eleven months, 45 % new. Sylvain cooperage barrels being most prominent.

Analysis: Alc: 13.5% ; TA: 5.6 g/l; RS: 2.8 g/l; PH: 3.54