



Ondine Cabernet Sauvignon 2008

Appellation	Wine of Origin – Darling
Varieties	100 % Cabernet Sauvignon
Harvest date	March 2008
Analysis	13.70% alcohol T.A. 6.6g/l pH 3.71 R/Sugar 1.3 g/l
Fermentation	Stainless steel – 10 days – punch down method with pump over
Bottling date	February 2010
Optimum Drinkability	20098 - 2014
Comments:	
Colour	Intense crimson red colour
Aroma	Herbs, vanilla, toasty oak and leathery
Flavour	Black berry fruit and spice on palate
Finish	Structured, balanced palate, good acidity with soft tannins
General	<p>Cabernet Sauvignon is an exciting cultivar to work with , challenging our winemaker to produce top quality wines. Produced from dry land conditions, the berries are very small and concentrated with perfect aromas and colour.</p> <p>Barrel aged – 50% new French oak; 50% 1st & 2nd fill French oak.</p>