



## Ormonde Theodore Eksteen 2007

|                      |   |
|----------------------|---|
| Appellation          | Wine of Origin – Darling  |
| Varieties            | 65% Shiraz, 35% Grenache  |
| Harvest date         | March 2008  |
| Analysis             | 15.28% alcohol T.A. 5.7g/l pH 3.69 R/Sugar 2.2 g/l  |
| Fermentation         | Stainless steel – 12 days – punch down method   |
| Bottling date        | 10/12/2008  |
| Optimum Drinkability | 2008 - 2015   |
| Comments:            |   |
| Colour               | Deep intense ruby red colour  |
| Aroma                | Berries, cloves, spice and toasty oak   |
| Flavour              | Spice, savoury, liquorice and deep red berries  |
| Finish               | Firm tannins with a very balanced, smooth palate  |
| General              | This is a Rhone Blend. Although many more Rhone cultivars are used in blends, these two are showing immense substance of style and aromas on our property hence the decision to focus our efforts on these two cultivars in the blend. The wine was aged for 18 months in French oak from the Allier forests. |