



BALDRICK SHIRAZ 2016

(100% Shiraz)

VINEYARDS

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.

VINIFICATION

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 400L 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.

TASTING NOTES & CELLARING & FOOD PAIRING

The wine displays a deep scarlet and purple colour. Lovely floral notes of cherry blossom, rose petals and violets on the nose. Beautifully infused with sweet cinnamon, cloves, truffle and coriander. Nicely rounded with soft tannins on the palate. Full of plump juicy plums, subtle pepper, rich smoky cigar and roasted black olives and other exotic spices. A versatile, vibrant and relatively full-bodied wine, the Baldrick Shiraz will enhance many a dish and occasion. We recommend it with slow cooked lamb shank, freshly seared steak and mashed potato with caramelised onion gravy. You could even have it with turnip...?!



Accolades

Vitis Vinifera 2017 – Gold Wine
Platter's 2018 – 3.5 Stars

Analysis

pH	3.59
Total Acidity	5.8 g/l
Residual Sugar	2.5 g/l
Alcohol	13.5 %

Voor Paardeberg Road • Paarl 7646 • PO Box 57 • Wellington 7654 • South Africa
Tel: +27 21 869 8595 • Fax: +27 21 869 8219 • Email: admin@vondelingwines.co.za
web: vondelingwines.co.za VAT Reg. 4150 1963 03

