



ROSELINE SHIRAZ

Darling, South Africa

Ormonde

<http://www.ormonde.co.za/>

Method & Production

The vines for this Shiraz grow in the Darling coastal region of South Africa. Planted on the warmer, lower slopes of the Darling Hills a mere 4km from the Atlantic Ocean, the sea breezes cool the vineyards, hot from the African sun, and leave fogs and mist in the mornings, all attributing to a slow ripening process and intense flavours. These vineyards cover an area of 50ha and the vines are handpicked in February or early March when the average temperature is 26°C. The wine is fermented in stainless steel for around 7 to 12 days at a controlled temperature of 25°C. Whilst macerating the wine is pumped over 3 times a day.

Tasting Notes

A vibrant wine with flavours of fresh plum, black pepper, liquorish and a hint of black olive. Great mouthfeel and balance, it shows elegance and energy.

Food Matching

An Ostrich burger!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
RO0515	Roseline Shiraz	Shiraz	2015	14.0%	Cork	6X0.75lt	No	No	No