

# Teddy Hall Winter Moments 2011

## Technical Analysis

**Winemaker:** Teddy Hall  
**Main Variety:** Shiraz  
**Alcohol:** 14.5 %vol  
**pH:** 3.6  
**RS:** 2.3 g/l  
**Total Acid:** 5.9 g/l  
**Volatile Acidity:** 0.39 g/l  
**Appellation:** Stellenbosch

## Characteristics

**Type:** Red  
**Style:** Dry

## Accolades

Platter recommended quaffer and value for money

## Tasting Notes

Plums, cassis and chocolates on the nose follows on palate with velvety tannins and pleasant long finish.

## Ageing Potential

This wine is drinking exceptionally well now and will gain in complexity over the next three years.

## Blend Information

Shiraz, Cabernet Sauvignon, Pinotage.

## Food Suggestions

This wine can be enjoyed with most meat and vegetarian dishes, great with pizza and pasta dishes.

## In The Vineyard

This wine is sourced from Stellenbosch vineyards, planted mainly on broken shale, Table Mountain Sandstone and some on koffiklip with underlying clay.

## About The Harvest

Average yield is 8.6 tons of fruit per hectare.

Picking was at full ripeness with sugars at 24.5° Balling while the acidity was measured at 6.3g/l average and the pH was 3.4.

## In The Cellar

Blend Information

Mostly Shiraz, some Cabernet Sauvignon with bit of Pinotage

The wine was fermented in open fermenters with regular pump-overs to extract good colour and tannin. I used French oak staves during maturation to ensure a velvety mouth feel.