



**VONDELING**  
VOOR-PAARDEBERG WINES

## Baldrick Shiraz 2023

### 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 the south and southeast-facing slopes. Multiple clones of Shiraz are used to improve the complexity of the final wine.

### VINIFICATION

Our grapes are hand-picked and chilled overnight before being destemmed and placed as whole berries in open-top fermenters. The berry mash is cold-soaked for 48 hours before fermenting spontaneously at 22°C. All fermentation is done by wild yeasts. During fermentation, the wine is mixed by hand and not by pump. Once fermentation is complete, the skins are pressed in a traditional basket press, and the wine is transferred to old 500 L French oak barrels. Malolactic fermentation occurs in the barrel and helps to soften and enhance the natural wine flavours. The wine spends one year in the barrel.



### TASTING NOTES & CELLARING & FOOD PAIRING

The wine has a deep purple colour with flashes of scarlet. Ripe plum and mulberry aromas are uplifted with cherry blossom and violets. The palate is gentle and the tannins fresh but rounded. The aromatics continue into the palate with added blueberry, a hint of roasted black olives, and soft-spoken sweet spice. A versatile, medium-bodied wine, the Baldrick Shiraz will enhance many dishes and occasions. We recommend it with slow-cooked lamb, and mashed potato with caramelized onion gravy.

### Accolades

2019 Vintage:  
2021 Gold Wine Awards - Gold  
2020: Vintage  
2022 Platter's Guide - 4 Stars  
2021: Vintage  
2023 Platter's Guide- 4 Stars

### Analysis

pH 3.53  
Total Acidity 5.4 g/l  
Residual Sugar 4.3 g/l  
Alcohol 13.57 %

