

## Rietvallei Shiraz 2004

2007 International Wine Challenge â€” Bronze Medal

2007 Decanter World Wine Awards â€” Commended

Michelangelo Awards 2006 - Silver Medal

Veritas 2005 - Bronze

Intense ruby red coloured and complex flavoured with the fruit and peppery, spicy and toasted oak flavours well integrated. A full-bodied wine with pleasant ripe tannins and a smooth lingering aftertaste.

**variety :** Shiraz | 100% Shiraz

**winery :** Rietvallei Wine Estate

**winemaker :** Johnny Burger

**wine of origin :** Breede River

**analysis :** alc : 13.5 % vol rs : 3.5 g/l pH : 3.6 ta : 5.9 g/l va : 0.73 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

**pack :** Bottle

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**in the vineyard :** The vines are planted facing south east and the farm is situated 152 metres above sea level. The vines are trellised and were planted in 1975.

**about the harvest:** The grapes are picked at around 25-26Â° Balling (Brix).

**in the cellar :** After destemming and slight crushing the mash is taken to open fermenters where traditional methods are still implemented. During fermentation the cap is regularly wetted by the traditional method of pushing the skins down into the must by hand every two hours. This together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. After approximately four days of fermenting it was pressed at 8Â° Balling and taken to stainless steel tanks where it completed alcoholic fermentation. After manolactic fermentation started it was transferred to 300 litre French and American oak barrels where it was left to mature for twelve months.

