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Rietvallei Special Select Cabernet Sauvignon 2004

Rietvallei Special Select Cabernet Sauvignon is a full-bodied, complex wine with excellent fruit and wood integration. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest.

A deep red, almost black colour. Lots of berry fruit flavours come through on the nose, with hints of coffee, mocha and bitter chocolate, ending with a noticeable toastiness and sft touch of vanilla flavours. The fruity, berry flavours are also evident on the palate with a good balance between fruit, tannin and wood. The wine is rounded off nicely and the soft oak flavours and juicy tannins make for a satisfying finish.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Rietvallei Wine Estate
winemaker : Kobus Burger
wine of origin : Breede River
analysis : **alc :** 14.65 % vol **rs :** 3.7 g/l **pH :** 3.43 **ta :** 6.5 g/l **va :** 0.61 g/l **so2 :** 123 mg/l **fso2 :** 33 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : This Cabernet Sauvignon is made from a single vineyard called 'Klippiesdal' (which translates to stony valley). The vines are planted in calcareous soil with a very high concentration of stone on top of the highest hill on the estate, some 155m above sea level.

The selection process for this special cuvée already started with the identification of this specific vineyard and working at it with special care: from pruing right through to harvesting ensuring a low yield and premium quality.

about the harvest: The grapes were picked at approximately 26° Balling with an average yield of about 5 tons/ha.

in the cellar : After de-stemming and slight crushing, the mash was taken to open fermenters where traditional wine making methods are still implemented. During fermentation, the cap was regularly wetted by the traditional method of pushing the skins down intoe the must manually 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 4 days of fermenting, it was pressed at about 8° Balling and taken to stainless steel tanks where it completed alcoholic fermentation. After malolactic fermentation started, it was transferred to new 300-liter French oak barrels where it was left to mature for 20 months.