

Rietvallei Cabernet Sauvignon 2007

Veritas 2008 - Bronze

A full-bodied wine with a deep red, almost black, colour. Lots of berry fruit flavours come through on the nose, with hints of coffee and bitter chocolate, ending with a noticeable toastiness and soft 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 with a subtle sweetness. 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 : 14.17 % vol rs : 2.6 g/l pH : 3.71 ta : 5.6 g/l va : 0.44 g/l so2 : 88 mg/l fso2 : 25 mg/l

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

pack : Bottle **closure :** Cork

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in the vineyard : The Cabernet vineyards are planted in the highest hill of Rietvallei, called 'Klippiesdal' (which directly translates to 'Stony Valley', because of the high concentration of stones in the soil) and are between 5 and 15 years old. These vines thrive in the crisp, clean Klein Karoo air.

about the harvest: The grapes were picked at 25° Balling by hand.

in the cellar : After destemming and slight crushing the mash is taken to open fermenters where traditional wine making methods are still implemented.

During fermentation, the cap is regularly wetted by the traditional method of pushing the skins down into the must manually every 2 hours. This, together with the 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 is pressed at around 8° Balling and taken to stainless steel tanks where it completes alcoholic fermentation. After malolactic fermentation starts it is transferred to 300-liter French oak barrels where it is left to mature for 12 months.

