

## Rietvallei Shiraz 2007

### Veritas 2008 - 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 :** Kobus Burger

**wine of origin :** Breede River

**analysis :** alc : 14.80 % vol rs : 3.1 g/l pH : 3.64 ta : 5.7 g/l va : 0.38 g/l so2 : 95 mg/l fso2 : 31 mg/l

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

**pack :** Bottle **closure :** Cork

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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° - 26° Balling.

**in the cellar :** After de-stemming 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 and American oak barrels where it is left to mature for 12 months.

