

## Rietvallei Wild Rush Cape Red 2007

A wine with lots of attractive fruit flavours on the nose and which also carries through nicely on the palate with a hint of spiciness. It is smooth and well balanced with a touch of toastiness and lingering aftertaste.

**variety :** Cabernet Sauvignon | 70% Cabernet Sauvignon, 30% Tinta Barocca

**winery :** Rietvallei Wine Estate

**winemaker :** Kobus Burger

**wine of origin :** Breede River

**analysis :** alc : 13.5 % vol   rs : 4.3 g/l   pH : 3.61   ta : 5.9 g/l   va : 0.45 g/l   so2 : 112 mg/l   fso2 : 42 mg/l

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

**pack :** Bottle   **closure :** Screwcap

**in the vineyard :** The Cabernet Sauvignon vineyards are planted on the highest hill of Rietvallei, called Klippiesdal and are between three and twelve years old. The Tinta Barocca vines were established in 1985. These vines thrive in the crisp, clean Klein Karoo air.

**about the harvest:** The grapes were picked at 24° - 25° Balling.

**in the cellar :** After de-stemming 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 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 was pressed at approximately 8° Balling and taken to stainless steel tanks where it completed alcoholic fermentation. French oak was introduced to the wine in the form of staves in the stainless steel tanks and after malolactic fermentation was left to mature for several months before bottling.

