

## Roodeberg Red 2007

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This all-occasion, easy-drinking, medium-bodied red wine has summer berry aromas, complemented by smoky and spicy oak flavours. Balanced, subtle with integrated oak flavours.

Enjoy this wine on its own and as an accompaniment to roast, grilled and bar-b-que'd meat and chicken.

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**variety :** Cabernet Sauvignon | 47% Cabernet Sauvignon, 16% Merlot, 20% Shiraz, 17% other varietals

**winery :** KVV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis:** alc : 14.20 % vol    rs : 2.65 g/l    pH : 3.57    ta : 5.75 g/l

**type :** Red    **style :** Dry    **body :** Medium    **wooded**

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

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**ageing :** Drink now or consume within the next 2 - 5 years.

### **in the vineyard : About the area**

South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

### **Vintage conditions**

A mild spring and early summer combined with low disease pressure, set the stage for a promising season and resulted in healthy grapevines. The ripening period was characterized by intermittent periods of very warm and cool weather. Even though a challenging season for viticulturists and winemakers alike, a characteristic wine was crafted, showing good balance and fruit.

### **Winemaker's comments**

Specially chosen grapes were harvested at optimal ripeness. Before maturation the wine underwent malolactic fermentation in stainless steel tanks.

**about the harvest:** Harvest date: February to middle March

**in the cellar :** Maturation: 90% of the wine was matured in 300 liter, 2nd fill and 3rd fill French oak barrels for 14 - 16 months. 10% was matured in new 300 liter French Oak barrels.

Total production: 3 million liters

