

Roodeberg Red 2008

A medium-bodied red wine, with upfront red berry aromas complemented by subtle smoky and spice flavours. The fruity palate is well balanced, soft and juicy with well integrated, smooth tannins.

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

variety : Cabernet Sauvignon | 43.5% Cabernet Sauvignon, 26.5% Shiraz, 16.3% Merlot, 13.7% Other varietals(Ruby Cabernet, Cabernet Franc, Petit Verdot, Tannat, Roobernet)

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14.02 % vol rs : 3.0 g/l pH : 3.56 ta : 5.92 g/l

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

pack : Bottle **closure :** Cork

ageing : Drink now or consume within the next 3 - 5 years from vintage.

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

Slow ripening conditions resulted in a later than usual start to the 2008 harvest. The cool and wet conditions during the 2007 winter period resulted in small berries with concentrated flavours. Slow ripening ensured slow sugar and phenolic development creating high expectations of the 2008 harvest.

Winemaker's comments

This wine continues to gain popularity all over the world. Each vintage brings new challenges, but we continually try to improve on the previous vintage, ensuring the best customer offering.

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: 3.3 million liters

