

Riebeek Cellars Shiraz 2010

Often referred to as Shiraz Country, the Riebeek Valley is renowned for exceptional Shiraz wines. The Riebeek Shiraz is a lively rich wine, full bodied with a subdued smokiness on the nose and a pallet of ripe fruit and interesting spice. Well-balanced and smooth, the aftertaste lingers with the exciting flavours of Christmas pudding.

Perfect companion to meat, game, duck, goose, pasta and cheese. Serve at room temperature.

variety : Shiraz | 100% Shiraz

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Alecia Hamman

wine of origin : Swartland

analysis : alc : 13.82 % vol rs : 4.8 g/l pH : 3.54 ta : 5.6 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Ready to drink, but will benefit from another year in the bottle.

in the vineyard : Selected vineyards on the slopes and foothills of Kasteelberg, mainly Richter 99.

Viticulturist: Hanno van Schalkwyk

about the harvest: The grapes were harvested at an average of 25° - 26° Balling.
Yield: 8 - 10t/ha

in the cellar : Cold soaked for one day and then inoculated with selected yeast. Fermentation temperature was between 24° - 26° C. Malolactic fermentation was done with French oak chips and American oak staves. This was then blended with wine matured in 2nd and 3rd fill barrels for 12 months.

