

Kasteelberg Shiraz 2010

A complex wine offering the upfront black fruit/berries of a new world Shiraz with spicy nuances on the nose. The palate is concentrated and balanced, showing dark fruit, sweet vanilla and spice. Great length and finish.

A perfect companion to red meat, especially game, and other richly flavoured dishes and cheeses. Serve at room temperature.

variety : Shiraz | 100% Shiraz

winery : Groupe LFE South Africa

winemaker : Alecia Boshoff

wine of origin : Swartland

analysis : alc : 15.83 % vol rs : 3.5 g/l pH : 3.58 ta : 5.8 g/l

type : Red **body :** Full

pack : Bottle **closure :** Cork

ageing : Well-structured and balanced, this wine has exceptional maturation potential.

in the vineyard : "Wine of Origin": Swartland

Cellar: Riebeek Wine Cellars, Riebeek Kasteel

Viticulturist: Hanno van Schalkwyk

Vineyard: Selected vineyards on the slopes and foothills of Kasteelberg

about the harvest: Grapes were hand picked and sorted in the vineyard in small boxes.

Harvested at an average of 26° Balling.

Yield: 6t/ha

in the cellar : Cooled overnight, sorted and crushed the next day into bins. It was cold soaked for 3 days, before inoculated with selected yeast. During fermentation, regular punch downs were done. The wine was fermented dry on the skins and given extended maceration for 1 week. It was then pressed into new french oak barrels, where it finished Malolactic fermentation. The wine was matured for 14 months in the barrels and bottled unfiltered.

