

Rietvallei Special Select Shiraz 2010

Rietvallei Special Select Shiraz is a full-bodied, complex wine with excellent fruit and wood integration. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest. A deep red, almost black colour. A spicy mix of freshly cracked black pepper with hints of coriander and cinnamon followed by robust red berry fruit are evident on the nose. On the pallet the rounded red berry fruit gives a full mouth feel with silky tones of coriander and hints of coffee, mocha and bitter chocolate, ending with a noticeable toastiness and soft touch of vanilla flavours.

This wine will pair beautifully with rare roast game, barbequed steak or any other red meat dishes. Serve at room temperature (18° C).

variety : Shiraz | 97% Shiraz, 3% Viognier

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : alc : 14.38 % vol rs : 4.3 g/l pH : 3.41 ta : 7.3 g/l va : 0.76 g/l so2 : 106 mg/l fso2 : 23 mg/l

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

pack : Bottle **size :** 0 **closure :** Cork

2012 Veritas Wine Awards - Bronze Medal

ageing : Excellent fruit and wood integration with firm but juicy tannins that will allow this wine to age beautifully.

in the vineyard : This Shiraz is made from a single vineyard established in 2005. The vines are planted in calcareous soil and are trellised and under micro irrigation.

about the harvest: The selection process for this special cuv  already started with the identification of the specific vineyards and working at it with special care from pruning right through to harvesting ensuring a low yield (approximately 5 tons per hectare) and premium quality. The grapes were picked at optimum ripeness approximately 27° Balling (Brix).

in the cellar : After de-stemming and slight crushing the mash was taken to open fermentation tanks where traditional wine making methods are still implemented. During fermentation the temperature was regulated between 25° - 28° C and the cap regularly wetted by the traditional method of pushing the skins down into the must manually every two hours. This together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. It took five days to ferment dry and was then left on the skins for another day before racking and pressing. After malolactic fermentation started the wine was transferred to new 300 liter French oak barrels where it was left to mature for eighteen months. 3% Viognier of the 2011 vintage was blended in just before bottling.

