

Roodeberg Red 2010

An elegant red wine with upfront blackberry, plum, black cherry and raspberry aromas complemented by subtle hints of chocolate, caramel and cedary spice. The palate is balanced, soft, fresh and juicy with integrated silky tannins. The wine is vibrant and layered on the palate, with hints of rose petal and a lingering, fruity finish.

This wine has been blended to perfection to ensure freshness and maximum varietal expression.

Enjoy this wine on its own or as an accompaniment to roast, grilled and barbecued meat and chicken dishes.

variety : Cabernet Sauvignon | 41% Cabernet Sauvignon, 32% Shiraz, 18% Merlot, 9% other varietals (Ruby Cabernet, Cabernet Franc, Petit Verdot, Tannat).

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis: alc : 14.74 % vol rs : 5.04 g/l pH : 3.47 ta : 5.89 g/l

type : Red

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

ageing : Enjoy now, but the wine has the potential to be enjoyed 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

The 2010 harvest will be remembered for its erratic weather changes, which posed several challenges to winemakers and viticulturists alike. A cold but late 2009 winter preceded the growing season, providing much needed rest to the vineyards. Budding was earlier than expected, which resulted in an early start to the 2010 harvest. Above average rainfall was recorded during the growing season, resulting in increased disease pressure and lower vineyard yields. Up until the end of February, the harvest season was characterised by mild weather which created favourable conditions for slow ripening and the development of berry flavours. Grape quality in general was very good, promising a range of excellent wines from the 2010 vintage.

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

in the cellar : Blending components

41% Cabernet Sauvignon + 32% Shiraz + 18% Merlot + 9% other varietals (Ruby Cabernet, Cabernet Franc, Petit Verdot, Tannat).

Maturation

90% of the wine was matured in 300 litre second and third fill French oak barrels for 14 - 16 months. 10% was matured in new 300 litre French oak barrels.

Total production: 3 million litres.

