

Roodeberg Dr. Charles Niehaus 2011

This concentrated red blend has depth with upfront mulberry and plum aromas, complemented by subtle layers of sweet spice and anise. The wine is generous, with silky tannins and flavours of plums on the palate. The finish is smooth, lingering and rewarding.

This wine can be enjoyed on its own or with a variety of flavourful meat dishes.

variety : Cabernet Sauvignon | 35% Shiraz, 35% Cabernet Sauvignon, 13% Tannat, 13% Petit Verdot, 4% Malbec

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14.49 % vol rs : 3.15 g/l pH : 3.59 ta : 6.07 g/l

type : Red **wooded**

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

ageing : This wine is ready to be enjoyed now, or can be cellared for four to six years.

in the vineyard :

about the harvest: The 2011 harvest in the Western Cape was warmer and drier than normal, resulting in lower yields, smaller bunches and consequently riper flavours. These seasonal conditions produced sound, fully ripe and healthy grapes with resultant wines rich, soft and generous in flavour.

in the cellar : Grapes were harvested at optimal ripeness. After de-stem, the grapes were cold soaked for two days to extract more fruit and enhance colour. The wine was then inoculated with specially selected yeast strains and fermented until dry. Free run juice was racked to barrel where it underwent malolactic fermentation. The wine was racked from the lees and returned to the barrel for further maturation. Following maturation, the wine was blended, filtered and bottled.

The wine was matured for 18 months in oak barrels - 85% of French origin and 15% American.

Total Vintage production: 2500 Cases

