

Riebeek Cellars Cabernet Sauvignon Merlot 2011

An exciting new blend offering the black berry flavours of a classic Cabernet with the ripeness and roundness of a Merlot. Careful oak treatment in in subtle coffee flavours for a well-structured but very accessible wine ideal for every day enjoyment.

Enjoy with red meat and serve at room temperature.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Merlot

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

winemaker : Alecia Hamman

wine of origin : Swartland

analysis : alc : 14.09 % vol rs : 5.8 g/l pH : 3.52 ta : 5.5 g/l

type : Red wooded

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

ageing : Ready to drink and will mature beautifully for another 1 - 2 years.

in the vineyard : "Wine of Origin": Swartland

Cellar: Riebeek Wine Cellar, Riebeek Kasteel, Riebeek Valley

Viticulturist: Hanno van Schalkwyk

Vineyard: Supplementary irrigation

about the harvest: Production: 8 - 10 ton per hectare

Harvest detail: Harvested at 26° Balling

in the cellar : Cold soaked overnight. Inoculated with selected yeast. Fermentation temperature was between 24 - 26° C. Wine was removed from the skins at 2 degree Balling. Different batches of wine treated with French oak chips, staves or 2nd and 3rd fill barrels were all blended together to perfection.

