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Stonedale Cape Red Natural Sweet 2012

The nose is a mixture of sweet berry fruit, candyfloss and musk sweets. The pallet is definitely sweet but not excessively and that is because of a good balancing acidy. The pallet also reveals a good touch of toasted oak spice and smooth juicy tannins that makes for a lingering aftertaste.

Ideal match for spicy Asian cuisine. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! Serve chilled (7-10°C).



variety : |
winery : Rietvallei Wine Estate
winemaker : Kobus Burger
wine of origin :
analysis : **alc :** 13.42 % vol **rs :** 21.5 g/l **pH :** 3.62 **ta :** 6.5 g/l **va :** 0.94 g/l **so2 :** 115 mg/l **fso2 :** 28 mg/l
type : Red **style :** Sweet **body :** Medium **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Rietvallei Estate mostly comprise of calcareous (red clay & lime mix) soil. The vineyards are all trellised and under irrigation.

about the harvest: The grapes are picked at optimum ripeness at approximately 25 °Balling (Brix).

in the cellar : After destemming and slight crushing the mash is taken to stainless steel tanks for fermentation on the skins. Cold soaking is done for 2 days or until the fermentation starts naturally when after cultivated wine yeast is immediately inoculated. During fermentation the temperature is controlled between 25-28 °Celsius and the cap wetted every 2-3 hours by means of pump-overs and a process called "delastage" twice a day. This allows the colour and flavour to be extracted very effectively from the skins. The must normally takes 5 days to ferment dry. Another day is then allowed for additional skin contact before racking and pressing. French oak is then introduced to the wine in the form of staves in stainless steel tanks for malolactic fermentation and maturation for six months.